

Château Rives-Blanques Occitania, Mauzac Blanc 2016

Product Images



Description

Occitania a delicious food wine: lovely and creamy in the mouth with a lot of peach and apricot fruit, finishing off with a touch of vanilla.

Additional Information

Producer	Château Rives-Blanques
Type	White
ABV	13.0%
Bottle Size	75 cl
Country	France
Region	South of France
Area	Languedoc-Roussillon
Sub Area	Limoux
Style	Dry and full
Vintage	2016
Major Grape	Mauzac
Grapes	100% Mauzac
Drinking Guide	Drink Now
More Features	Environmentally Friendly
Food Match	Guinea Fowl, Roast
Notes	Environmentally-Friendly

What a wonderful white wine, brimming with character. This is produced down in the Languedoc from the mauzac grape and appeals with its creamy, oily texture. Once sipped there are notes of lemon zest, peach and dry herbs. Would pair well with mezze or fish.

Will Lyons, The Sunday Times, 7th October 2018

This is a brilliant, rewarding wine full of preserved lemon, flint and ripe pear. It will be good with bold flavours such as barbecued monkfish or even a creamy fish curry.

Hamish Anderson, The Telegraph Magazine, 14th July 2018

A rare example of the traditional grape variety of Limoux as a still wine. A fresh nose with some herbal notes, and a salty fruit on the palate, with a typical bitter finish of Mauzac. Fine example of an often-decried grape variety.

Rosemary George MW, Top 30 Languedoc Whites, Decanter Magazine, August 2018

Made in the Limoux area from 100 per cent mauzac, otherwise only found in the excellent local sparkling. This is fragrant, with light, tantalising flavours of apricots and peaches and well suited to simple grilled prime fish like sole or John Dory; there is a subtle touch of oak to give complexity.

Terry Kirby, www.theindependent.co.uk, 24th June 2018