

Cinsault 40%, Syrah 30%, Grenache Noir 30%

APPELLATION

AOP Languedoc Rosé

SOILS

Clay-limestone



RIVE

Château Capitoul, with its precious and pebble-strewn Mediterranean vineyard, is like a diamond in the rough set in the rolling hills of La Clape. With 62 ha under vine at the tip of the La Clape range, its terroir is the appellation's most maritime. Its vineyard dates back to the 14th century, when it was farmed under the aegis of Narbonne Cathedral, which gave the Château its name. In 2015, La Clape entered the select group of Languedoc fine wines, joining the collection of prestigious, internationally renowned French appellations.

VINEYARD SITE

Ideally located amidst Languedoc's largest Château national park, Capitoul's vineyard farmed sustainably.

Rive is a rare, unexpected rosé shaped by Man's passion for this outstanding vineyard site, located on urgonian limestone, limestone and stony soils.



WINEMAKING

Harvested by night, with double sorting in the vineyards and on arrival at the winery. Special selection of Cinsault, Syrah and Grenache grapes. Fermentation in stainless steel tanks, after the wine is run off. It is then matured for 18 months in 2-3-yearold barrels used for white wines.

TASTING NOTES

Pale crystal-clear pink with orange undertones. Rive is a food-friendly rosé and features a complex nose of white peach, alongside hints of cherry and boiled sweets. On the palate, it is medium-bodied and generous with a fine line of acidity and a saline edge emerging on the long finish. A wine showing great finesse and elegance.

THE SOMMELIER'S ADVICE

Food & wine pairings:

As an aperitif, with tapas, a ring of crisp shrimps, grilled sea bream, vegetable tagine, strawberry panna cotta.

- Serving temperature: 10-12°C
- Ageing capacity: 2 years



THE FIGUREHEAD OF LA CLAPE VINTAGE 2019 – 1,500 bottles produced and numbered