



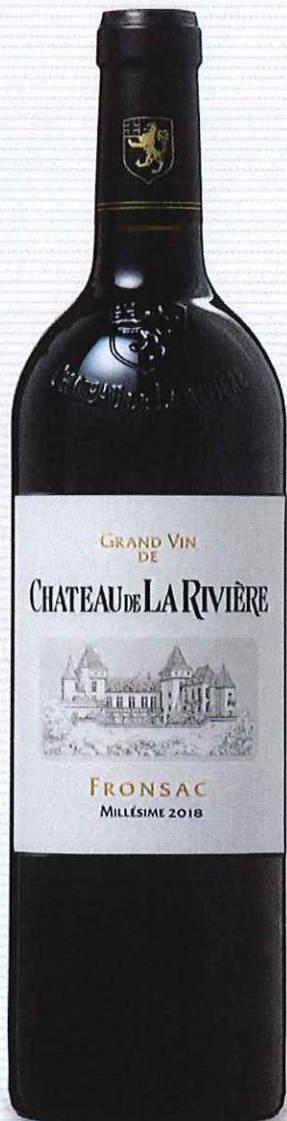
CHATEAU DE LA RIVIÈRE

FRONSAC



2018 has not been a viticultural year of rest in Fronsadais! After a mild winter, a very rainy spring, the summer was warm and very dry ... the limestone of our soil played an essential role in supplying in water supply the vine. 2018 is a vintage of terroir, patience, homogeneous and abundant.

The vineyard of Chateau de La Riviere covers 65 hectares of vine planted on a clay-limestone soil. Chateau de La Riviere shelters 8 hectares of quarries of limestone, ideal for the ageing in barrels and the conservation of the bottles.



Appellation : AOC Fronsac

Grape varieties : 84 % Merlot, 8 % Cabernet Franc,
6 % Cabernet Sauvignon, 2 % Malbec

Production : 220 000 bouteilles

Winemaking : In wood and stainless vats. Alcoholic fermentation for 4 weeks with temperature control.

Ageing : 15 months in new barrels (40 % of the production) with malolactic fermentation and ageing on lees for 6 months.
12 months in barrels of 1 year (60%) and of 2 years (30%).

Yields : 50 hl / ha

Alcohol degree : 14,5 % Vol.

Certifications : Integrated agriculture - HVE 3 - Iso 14 001 (SME Bordeaux)

Notes : - Jean-Marc QUARIN (France) :

90 / 100 - 16 / 20

General Manager : Xavier BUFFO

Enologist Consultant : Claude GROS

Technical Manager : Thomas DÔ CHI NAM

Sales Manager : Pierre REBAUD

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