



Lalande-de-Pomerol AOC 'Château Vieux Rivière'



Certified organic wine, FR-BIO-01.



The vineyard:

In 1977, Marie Claude and Claude Rivière bought their first Pomerol hectare. At that time, their vintage was called Château La Loubière. The vineyard then grew in several stages, small section by small section, in the area that stretches from Toulifaut to Plince, via the hamlet of Taillefer. One of the four emblematic boundary markers of the Commanderie des Hospitaliers de Saint-Jean de Jérusalem area sits in the Château Vieux Rivière domain. The date 1090 was carved onto the stone but it has been erased by time. The domain's Merlot vines are without doubt among the oldest in the entire Bordeaux region. Certain sections boast an age of 60 years. The Château Vieux Rivière wine has been organic since 2003.

Grape varieties: 85% Merlot, 5% Cabernet Franc, 10% Cabernet Sauvignon

The soil:

The Néac Plateau opposite Pomerol. A loamy gravel soil on ferruginous sandstone (ferruginous clay made up of iron-manganese concretions, rich in trace elements).

Wine making:

Manual harvests in trays, then passed across a vibrating sorting table, then 4-person conveyor sorting, de-stemming press, marc pump.

Vinified in stainless steel vats for 3 to 4 weeks. Fermented using naturally-occurring yeasts. Malolactic fermentation in vats. Matured for 12 months in 1 or 2-year-old French oak barrels. ABV: 13°

Tasting notes:

Appearance: Strong crimson

Bouquet: Elegant, spiced aromas

Taste: Well-rounded taste, fruity with spices, very pleasant, a violet top note, discreet tannins, and a good finish.

Serving temperature and food pairings:

Serve at 17°C

Serving suggestions: Red meat, game, poultry.

When to drink:

The supple tannins mean this wine is ready to enjoy now. It can be kept for at least 8 years.

