



Chateau Rivière - Les Carmes, AOC Minervois

AOC Minervois, Languedoc-Roussillon, France

A vintage with character from hundred-year-old vines, combining aromatic richness, structure, and elegance.



PRESENTATION

The "Les Carmes" vintage of Château Rivière was born in the heart of Minervois, near Peyriac. Made from Syrah and Grenache grapes from century-old vines exposed to the full South on clay-limestone soils, it reveals an intense and structured expression of the terroir.

LOCATION

Clay-limestone alluvial deposits characteristic of the Minervois appellation.

VARIETALS

Syrah, Grenache noir

15 % VOL.

SERVING

16-18 °C translates to "16-18 °C".

AGEING POTENTIAL

5 to 10 years

TASTING

A structured and elegant red wine, carried by persistent tannins and a beautiful fruity expression.

VISUAL APPEARANCE

Deep garnet red dress.

AT NOSE

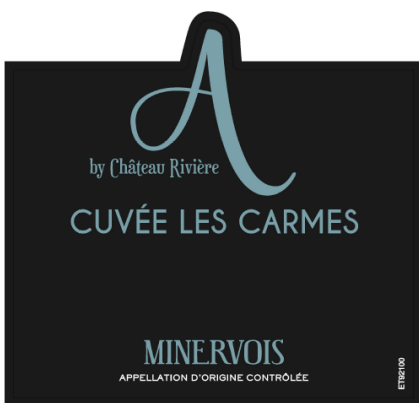
Intense nose with aromas of stewed blackberries and blackcurrants.

ON THE PALATE

Wide and structured mouth. The wood work elegantly emphasizes the length of the tannins and highlights ripe and gourmet fruits, typical of Minervois.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, French cuisine, Red meat, Poultry



Type of bottle			Closure		Volume (ml)		item code		Bottle barcode		Case barcode	
Bouteille (75 cl)			Bouchon de liège		750				3 045710 04368 5		3 04571 004369 2	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)	
EPAL	6	570	5	19	1.66	10.3		30.0		28,0 x 18,7 x 30,1		



Chantovent

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

