



AOC Languedoc

RIVÈRE DU ROI 2025

RED
75CL

Privilège CHÂTEAU DE MUS



GRAPE VARIETIES : SYRAH, GRENACHE,
MOURVEDRE

SOIL : CLAY-LIMESTONE

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 13,5%

WINEMAKING : TRADITIONAL WINEMAKING WITH
LOAD SHEDDING. LONG VATTING (3-4 WEEKS)

Elegant nose of red fruits with notes of juniper and garrigue. Good balance on the palate, with fruit flavors and hints of blackcurrant and blackberry. Beautiful, intense finish with fruit, juniper spices, and elegant oak. Silky, persistent finish with great drinkability.

Medals:

Pending the results of competitions, guides and ratings from national and international trade magazines.

BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

