

Representing Star Producers Globally,



Servicing Star Markets Locally

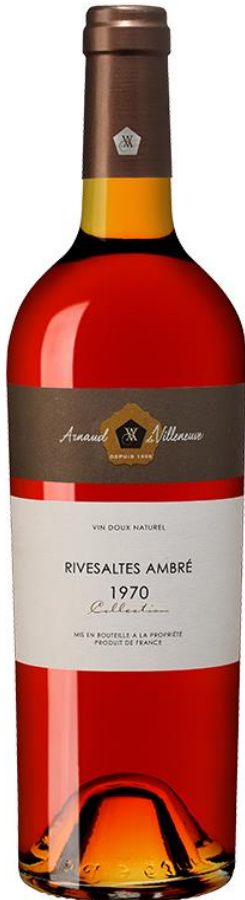


## Rivesaltes Ambre 1970 Millésimes Collection

Arnaud de Villeneuve, Languedoc-Roussillon, France



LCBO # 14024 | 16.5% alc./vol. | \$150.0 | Release: 05-Mar-2020



Blended from best Grey & White Grenache & Macabeu grapes handpicked from old vines. Powerful and harmonious with rancio marked aromas evoking dried apricots with notes of turmeric and roasted coffee. Beautifully refreshing with a long-lasting flavour.

### Terroir:

Rivesaltes old vines situated on plateau and stony terraces composed of the red soil, compact limestone and pebbles in northern part of the Roussillon.



### Vinification:

Traditional white vinification, fermentation at controlled temperature. Aged for 50 years in oak barrels, with over 80% lost to angel's share prior to bottling.

**Varieties:** old vineyards: Grenache Blanc ~40%, Grenache Gris ~40%, Macabeu ~20%

**Residual sugar:** 153 g/L

**Serving suggestion and food pairing:** Serve at 15°C and let it breathe in the fine glass, close your eyes and enjoy with fine chocolate dessert or at the end of a dinner for meditation.

Hachette'19

Grenaches du Monde'19

Wine & Barrel

★★★ & coup de cœur

GOLD

GOLD

