

Representing Star Producers Globally,



Servicing Star Markets Locally



Rivesaltes Ambre Grande Reserve 10 ans d'age

Arnaud de Villeneuve, Languedoc-Roussillon, France



LCBO # 18592 | 15.5% alc./vol. | \$31.95 | Release: 02-Dec-2023



Several vintages best wines blended from handpicked over decade ago Grey and White Grenache and Macabeu grapes. Clear and bright. Amber in colour with copper highlights. Delicate and powerful blending candied orange, dried fruit and sweet spices. Vanilla and toasted aromas. Fresh and full-bodied, a lovely complexity with flavours of gingerbread, nuts, hints of pale tobacco and delicate woody tastes. Ends on a sweet note.

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. Aged for 10 years in concrete tanks then in casks and barrels using the solera process with over 45% lost to angel's share.

Variety: Macabeu 50%, White Grenache 30%, Grey Grenache 20%

Residual sugar: 107 g/L

Serving suggestion and food pairing: Serve at 15° as an apéritif, with foie gras and fig confit, with Roquefort, chocolate desserts, praline and caramel.



Gilbert & Gaillard
Guide Hachette des vins
Concours Général Agricole
Vivexpo

Gold
★★★
Gold
Gold