

Representing Star Producers Globally,



Servicing Star Markets Locally

AOP Rivesaltes Tuile 5 years

AOP Vins Doux naturels

Arnaud de Villeneuve, Languedoc-Roussillon, France



eCommerce # 33021 | 16.0% alc./vol. | \$25.95

An orange tint with glints of ruby red. Notes of cherry preserve and fresh plums. Candied cherry and plum compote aromas with delicate woody and vanilla notes.

Terroir:

Vineyards of more than 2000 Ha are mainly located in the north of the Roussillon plain. They spread over several geographical areas with varied characteristics. The hillsides of the Corbières are to the north and the terraces of the Tet Valley and Agly are to the west with the Crest and Jas terraces and plateaux in the middle. And lastly the alluvial plains run closer to the sea. Rivesaltes old vines situated on plateau and stony terraces composed of red, compact limestone and pebbly soils.



Vinification:

The alcoholic fermentation is halted by «Mutage» on must. Matured for 5 years in vats then in barrels.

Varieties: Grenache noir 80%, Grenache gris 20%

Residual sugar: 99 g/L

Serving suggestion and food pairing: Serve at 10°C as an aperitif or with dessert. Try as an accompaniment to exotic foods and cheeses.

**Hachette des vins
Gilbert & Gaillard**

