

Representing Star Producers Globally,



Servicing Star Markets Locally




ARNAUD DE VILLENEUVE
DEPUIS 1909



Rivesaltes Ambre Grande Reserve 20 ans d'age

Arnaud de Villeneuve, Languedoc-Roussillon, France

LCBO # 546838 | 16.0% alc./vol. | \$44.00 | Release: 05-Oct-2023

*"Sporting a vibrant sherry color, the NV Rivesaltes Ambre 20 Ans (Grenache Blanc, Grenache Gris and Macabeu) spent 20-25 years in a mix of concrete tanks, foudres and older barrels. Made in a clean, fresh, elegant style, it offers classy notes of caramel, toasted spice, candied orange and white raisins. This medium to full-bodied beauty will be perfect as an aperitif paired with light cheese or toasted nuts. I'd drink bottles over the coming decade, but as with all of these fortified efforts, it will certainly keep longer. Drink date: 2017-2027." **Score – 90p. (Jeb Dunnuck, robertparker.com, April 28, 2017)***

Blended from several vintages best wines from handpicked over two decades ago Grey and White Grenache and Macabeu grapes. Dry fig, Madagascar vanilla, walnut and coffee aromas with more subtle toasted notes enriched with dried fruits and caramel.

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 20-25 years in a mix of concrete tanks, foudres and old barrels, with over 65% lost to angel's share.

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

Residual sugar: 136.9 g/L

Serving suggestion and food pairing: Cellar for a decade or chill to 13°C and serve now with light cheese, toasted nuts, walnut cake or Catalan cream.

Robert Parker

Hachette

Guide Bettane & Desseauve

Wine & Barrel

90p



Selected

Gold

