

Representing Star Producers Globally,



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Rivesaltes Ambré Tradition 5 Years

Arnaud de Villeneuve, Languedoc-Roussillon, France

LCBO #644922 | 16.0% alc./vol. | \$23.95 | Release: 21-Jan-2023

One of the jewels of our heritage. The venerable old vines Grey and White Grenache and Macabeu yield late harvest sun-drenched grapes with delicate aromas. This precious golden hue wine is rich in candied citrus fruit, dried prunes and roasted coffee 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:

Traditional vinification at controlled temperature. Once the desired residual sweetness is reached, the fermentation is stopped with brandy, then the wine is aged 3 years in open vats and additional 3 years in barrels.

Variety: old vines: White Grenache 50%, Macabeu 50%

Residual sugar: 103 g/L

Serving suggestion and food pairing: Serve at 10°C as an aperitif or dessert. Try it with spicy cuisine (oriental and fusion) or dried fruits, nuts and gourmet cheese.



Gilbert & Gaillard
Guide Hachette des vins

90p GOLD
★

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