



VIGNERONS
CATALANS



Photo Non Contractual

COLLECTION

A.O.P. Rivesaltes Ambré Rivesaltes Ambré

Soil:

The vineyards are planted on the clay, chalk and shale soils on the Roussillon plain. The earth on these vineyards contain lots of rounded stones called "galets"

Grape varieties:

40% Grenache blanc, 60% Grenache gris.

Production method:

After the grapes are de stemmed and crushed, they are then macerated for one night. They are then pressed and the fermentation process of the must can begin. When the alcohol reaches the desired level the fermentation is stopped by adding pure alcohol.

Ageing:

In tanks with a small amount of oxygen to accelerate the oxidisation process.

Description:

A beautiful amber colour with bright golden highlights. The nose potent with candied and dried fruit mixed with soft spices . On the palate it is elegant and well balanced, the sweetness and acidity are perfectly matched.

Serving suggestion:

It is superb as an aperitif. Great with chocolate or citrus fruit based desserts. Try it with soft cheeses after diner.

Serving temperature: Serve lightly chilled at between 12° and 14°C.