



VIGNERONS
CATALANS



Photo Non Contractual

HAUTE COUTUME

A.O.P. Rivesaltes Ambré - 1966
Sweet Wine

Soil:

The vineyards for this wine stretch between the rolling hillsides and the coastline, over the Roussillon plain. The old vines grow on poor, clay-limestone soils.

Grape varieties:

Macabeu, Grenache blanc, Grenache gris.

Production method:

The grapes were harvested at the time by hand and fermented as for classic whites. The berries were pressed immediately. Fermentation of the resultant juice was arrested by adding spirits, thus retaining natural grape sugar. The wine then underwent oxidative ageing for several years.

Ageing:

The wines are aged in an oxidative atmosphere in tanks and broached tuns and oak casks to ensure a larger surface area in contact with air and thus speed up the ageing process.

Description:

Beautiful, bright amber hue with mahogany highlights. An intense, refined nose offers up aromatic complexity ranging from notes of dried fruits, cinnamon and gingerbread to candied liquorice. The palate is soft, mellow and extremely fresh and reveals notes of red apricot and candied orange before nut and rancio aromas round off the finish.

Storing:

Already excellent but will still age beautifully in your cellar for several decades more.

Serving suggestion:

Drink chilled as an aperitif or as an accompaniment to all foie gras-based gourmet recipes. It also makes a striking partner for cheeses such as Roquefort, pressed ewe's milk cheeses or Comté served with fig jam. Similarly, it is the ideal complement to a full range of desserts, including St Honoré cake, mille-feuille, Opera gateau, Mont Blanc and iced nougat-flavoured soufflé. Alternatively, it shows well on its own as an after-dinner tippie.

Serving temperature: Serve between 12 and 14°C.