



Photo Non Contractual

HAUTE COUTUME

A.O.P. Rivesaltes Ambré - 1969
Sweet Wine

Soil:

The estate extends to the foot of Les Albères amidst the cork oak forests. The very old vines selected for this cuvée grow on alluvial deposits and schist colluvium on gently sloping hillsides where very hot days and cool nights alternate

Grape varieties:

White and gris Grenache.

Production method:

The hand-harvest grapes were treated as for a traditional white wine and are directly pressed. The juices obtained ferment until the alcohol added stops fermentation to conserve the grape's natural sugars. The wine is then aged for many years.

Ageing:

For the first two years, the wine is kept in the vinification cellar. It is then taken down to the storage cellar where the constant temperature is adapted to its specific ageing. It stays there for many long years until it is bottled.

Description:

An attractive intense amber colour with copper and gold tints. The very complex bouquet is dominated by notes of dark chocolate and dried apricot. We also find hints of gingerbread, beeswax, roasted coffee beans and quince. The immediate and generous impression reveals a perfect balance of sweetness and freshness. Notes of walnut, tobacco and liqueur fruits complete the finish, which is of exceptional length. The chocolate and coffee notes can be felt quite intensely for several minutes – to the great delight of the taste buds.

Storing:

It is excellent today but can be kept in your cellar for several decades.

Serving suggestion:

Serve by itself like nectar or serve with duck foie gras, dark chocolate and/or dried fruit desserts or with strong cheeses such as Morbier or Pélardon. Chocolate or coffee mousse or éclairs are also perfect with this wine.

Serving temperature: Serve between 12 and 14°C.

♥ Ultimate pairing choice: Frangipane Galette des rois puff pastry.