



VIGNERONS
CATALANS



Photo Non Contractual

HAUTE COUTUME

A.O.P. Rivesaltes Ambré - 1976
Sweet Wine

Soil:

The vineyards for this wine grow in the southern part of Roussillon known as Aspres. The area is home to rolling hillsides and terraces in the foothills of Mount Canigou where the soils are strewn with pebbles and enjoy the sunny microclimate of Aspres, that is both mild and temperate.

Grape varieties:

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 was then aged in an oxidative atmosphere for several years.

Ageing:

The wine was kept in tanks for several years then transferred to used oak casks where it underwent lengthy, oxidative ageing. The typicity and character of the wine stem from the craftsmanship required for this type of ageing.

Description:

Beautiful deep, brilliant amber hue tinged with copper and mahogany. Outstandingly rich, intense nose showing notes of dried fruits, chestnut honey, cocoa and coffee. Lush yet fresh attack with aromas of mirabelle plums and quince leading into mild tobacco leaf aromas. The palate is as aromatic as it is flavourful with wonderful balance. The finish is long and echoes the nose impeccably, ending with a delicious dried fig touch.

Storing:

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

Serving suggestion:

Recommended for duck foie gras, honeyed and/or nut-based desserts or even soft blue cheeses such as Gorgonzola and Saint Agur. It is also ideal for the traditional Catalan dessert 'mel i mato' – ewe's cheese fromage frais served with honey – or honey-roasted figs.

Serving temperature: Serve between 12 and 14°C.