



VIGNERONS  
CATALANS



Photo Non Contractual

# HAUTE COUTUME

**A.O.P. Rivesaltes Ambré - 1987**  
**Sweet Wine**

## **Soil:**

The vineyards for this wine are located in the southern part of Roussillon known as Les Aspres. The area is home to rolling hills and terraces formed of pebbles in the foothills of the Canigou. It is sunny and enjoys the microclimate of Les Aspres, which 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 then underwent oxidative ageing for several years.

## **Ageing:**

The wines are kept for several years in tanks then transferred to old oak casks to undergo lengthy oxidative ageing. The expertise required for this type of ageing ensures the typicity and character of the wine.

## **Description:**

Beautiful, bright amber hue with copper highlights. The nose shows rich complexity and wonderful intensity, offering up a savoury fusion of vanilla, caramel, nut, toast and orange peel aromas. The sublime, liqueur-like palate with its aromas of candied orange and honey reveals a fresh, toasted finish. A wine with substantial length.

## **Storing:**

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

## **Serving suggestion:**

Excellent as an aperitif or after-dinner drink, it is the ideal companion for quince tarte tatin, Mont Blanc gâteau, chocolate and hazelnut fondant or walnut tart. It also makes a stunning partner for sweet and sour dishes such as lamb shanks with raisins, Pekin duck or cheeses including Roquefort, Tomme de brebis or Comté served with fig jam.

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