



VIGNERONS
CATALANS



Photo Non Contractual

HAUTE COUTUME

A.O.P. Rivesaltes Ambré - 1988
Sweet Wine

Soil:

The wine is produced from argilo-gravel soils of the Roussillon foothills. These soils are naturally dry and arid.

Grape varieties:
Grenache blanc.

Production method:

The grapes are picked when they are over matured and already contain about 16% alcohol potential. They are brought to the cellar to macerate for 15 days. When the alcohol reaches 14%, pure alcohol at 96% is added to stop the fermentation and maintain the natural sweetness at 90g per litre.

Ageing:

Long aging in vats and «foudres» in order to obtain its rich colour and particular taste, locally called «rancio», meaning maderization.

Description:

A golden amber colour with green hues at its heart. On the palate it is rich, full and long lingering. The sweetness and high acidity are perfectly matched.

Storing:

To enjoy immediately or for up to 10 years in a good wine cellar.

Serving suggestion:

At its best Asian sweet and sour poultry or pork. Excellent with all fruit desserts or crystallized fruit.

Serving temperature: Serve at around 10°C.