



VIGNERONS
CATALANS



Photo Non Contractual

HAUTE COUTUME

A.O.P. Rivesaltes Ambré - 1996
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:

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 underwent lengthy oxidative ageing in tuns. The typicity and character of the wine stem from the craftsmanship required for this type of ageing.

Description:

Glistening fawn hue with russet-red highlights. The intense, elegant nose delivers an explosion of aromas ranging from hazelnuts, vanilla and candied orange to caramel. The supple, suave palate reveals amazing freshness accented with eucalyptus. A touch of citrus and hint of toasted almond complete this collection of aromas.

Storing:

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

Serving suggestion:

Excellent as an aperitif, it is the ideal companion for sweet and sour dishes such as Peking duck, honeyed duck breast and lamb tagine with dried fruit. It also makes a stunning partner for blue-veined or pressed ewe's milk cheeses served with quince paste. Alternatively, it is the perfect match for a broad range of desserts including canelés, Catalan rousquille biscuits, madeleines, almond-flavoured financiers and Oriental pastries.

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