

Terrassous



RIVESALTES AMBRE "1995"

TERRASSOUS

Rivesaltes Ambré

VINTAGE 1995

Appellation : AOC Rivesaltes (Vin Doux Naturel).

Vintage : 1995

Blend : 50% Grenache blanc 50% Grenache gris

Colour : Ambré

Alc. % vol : 20%

Residual Sugar : 120 g/l

WINEMAKING : Settling of the juice before fermentation under controlled temperatures (below 20°). Then the fermentation is stopped by the addition of pure wine alcohol (mutage).

MATURATION : Aged for 26 years in seasoned oak barrels, without topping up;

Winemaker's notes :

Tasting :

Dark golden colour. Intense and complex nose with notes of glazed fruits, dried plum and fig, moka and gingerbread. The mouthfeel is luscious displaying layers of aromas in an amazing complexity. Divine !

Food and Wine pairing :

Enjoy with blue cheese, Christmas pudding and dark Chocolate. Or by itself as a digestif !

Serving temperature : serve chilled at around 12° to 14° C

Keeping : To enjoy straight away. Will not benefit from further bottle ageing. An open bottle will keep for months without alteration.