



## Rivesaltes

« 1974 »

94 Pts Wine Advocate

**Appellation :** Rivesaltes Vin Doux Naturel (Natural Sweet Wine)

**Vintage :** 1974

**Colour :** Amber

**Alc % vol :** 18 %

**Residual Sugar :** 130 G / L

**Soils :** Stony, shale alluvial deposits from the quaternary

**Grape Varieties :** White Grenache 100%

**Winemaking Method :** Settling of the juice before fermentation. Pressed and then fermented under controlled temperatures (below 20°), then the fermentation is stopped by the addition of pure wine alcohol (mutage).

**Maturing :** Matured 39 years in large open oak casks to allow contact with the air. The oxidation that results during the ageing process creates the unique taste known as « rancio ».

**Bottling :** 2013

### Winemaker's Notes

**Serving Temperature :** 12 to 14°

**Decanting :** Unnecessary

**Ageing :** Ready to drink now, but will continue to mature for several years.

**Wine/Food pairing :** Superb with foie gras, a variety of cheeses, chocolate cake, or as an after dinner drink with your cigar.

**Tasting Note :** Deep gold with coppery highlights. Intense and complex aromas of dried figs, coffee, walnut and nuances of soft spices. Sweet honeyed notes and candied orange on the palate with a hint of oak and a long lingering finish.

### Accolades

**Wine Advocate 94 pts, Jeb Dunnuck (april 2014)**

*“A gorgeous vintage Rivesaltes, the 1974 Rivesaltes Ambre Vintage offers fabulous aromas of sweet wood spice, fig, cigar and toffee to go with a full-bodied, perfectly balanced profile on the palate. Layered and seamless, it's rocking stuff that's made from 100% Grenache Blanc that spent 468 months (that's 39 years) in barrel. Drink it if you have it (although it will continue to thrill for many years).”*



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