



Rivesaltes

« 1981 »

**Gold great medal old prestigious
Vintage Bruxelles awards 2016**

Appellation : Rivesaltes Vin Doux Naturel
(Sweet Wine)

Vintage : 1981

Colour : Amber

Alc % vol : 19%

Residual Sugar : 150 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 32 years in large open oak casks. During this period a certain volume evaporates and this is known as 'The Angels Share'. Barrels of over 20 years old can sometimes be only half full.

Bottling: 2013

Winemaker's Notes

Serving Temperature : 12 to 14°

Decanting : Unnecessary

Ageing : Ready to drink but will continue to mature for several years to come.

Wine/Food pairing : You may ask if it is really necessary to accompany such nectar with food. Perhaps some foie-gras or some caviar.

Tasting Note : Deep gold with copper gleams. A nose of great intensity with dried fruits, banana and apricot and lightly grilled notes. Full and fresh in the mouth, perfumed with candied peel, and with extraordinary length.

Accolades

Wine Advocate 94 points, Jeb Dunnock (april 2016)

“ Even better than the 1995, the 1981 Rivesaltes Ambre Vintage (100% Grenache Blanc and Gris) spent 32 years in smaller barrels before a light filtration and bottling. It has an elegant, seamless and layered style as well as classic notes of toffee, sweet spice, brown sugar and white raisins. It picks up a touch of whiskey cream with time in the glass, is perfectly balanced and just straight up hard to resist. I'm sure it will keep for another decade or more, but there's absolutely no need to delay gratification.”



EURL Vignobles Terrassous – BP 32 – 66302 TERRATS

Tel : 04 68 53 02 50 – fax 04 68 53 23 06

contact@terrassous.com – site internet : www.terrassous.com