



Rivesaltes

« 1992 »

93 Pts Wine and Spirit

Appellation : Rivesaltes Vin Doux Naturel (Natural Sweet Wine)

Vintage : 1992

Colour : Amber

Alc % vol : 19%

Residual Sugar : 130 G / L

Soils : Stony, shale alluvial deposits from the quaternary

Grape Varieties :

white Grenache 70% grey Grenache 30%

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 21 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.

Winemaker's Notes

Serving Temperature : 12 to 14°

Decanting : Unnecessary

Ageing : Ready to drink but will continue to mature for another few years.

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

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

Accolades

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It's amazingly fresh for a 23-year-old wine, the flavors creamy and nutty, with the slight bitterness of walnut skins cutting the caramel sweetness. The alcohol gives it extra warmth, and helps clean it up on the finish, suggesting this would work well with a cheese course after dinner.

Decanter Asia Gold (95-100)

