



TERRASSOUS

Rivesaltes Ambré

Hors d'âge 18 ans

Appellation : AOC Rivesaltes (Vin Doux Naturel).

Vintage : Blending of several vintages with a minimum age of 18 years

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 a minimum of 18 years in seasoned oak barrels, without topping up;

ACCOLADES : WINE ADVOCATE 95 POINTS

Winemaker's notes :

Tasting :

Dark bronze colour. Intense and complex nose with notes of toasted chesnut, fresh fig and dried plum. The mouthfeel is luscious displaying layers of aromas in an amazing complexity. Gorgeous !

Food and Wine pairing :

Enjoy with foie gras, duck with orange, fresh fruit dessert or sorbets and dark Chocolate mousse.

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.