



## TERRASSOUS

Rivesaltes Ambré

Hors d'âge 6 ans

**Appellation** : AOC Rivesaltes (Vin Doux Naturel).

**Vintage** : Blending of several vintages with a minimum age of 6 years

**Blend** : 100% Grenache blanc

**Colour** : Amber

**Alc. % vol** : 17.5%

**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 6 years in seasoned oak barrels, without topping up;

**ACCOLADES** :

WINE ADVOCATE 90 POINTS

### Winemaker's notes :

#### Tasting :

Its golden colour perfectly embodies the Rivesaltes sweet honey notes melted with its aromas of yellow flowers, orange zest and nuts. The mouthfeel is balanced underlined by a pleasant acidity, making it a great food wine.

#### Food and Wine pairing :

Enjoy as an aperitif, with blue cheeses such as Roquefort, orange cream fritters, Asian cuisine, nuts and chocolate cakes, muffins and pancakes or as an after dinner drink.

**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.