



Old Rivesaltes

Hors d'âge 6 years

Appellation : Rivesaltes Vin Doux Naturel (Sweet Wine)

Vintage : various vintages 6 years old or more

Colour : Amber

Alc % vol : 16.5 %

Residual Sugar : 120 G / L

Soils : Stony, shale alluvial deposits from the quaternary

Grape Varieties : White Grenache

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: Aged a minimum of 6 years in seasoned oak barrels, without topping up

Winemaker's Notes

Serving Temperature: serve chilled at around 12° to 14° C.

Ageing : You may appreciate this grand Rivesaltes straight away, but note that these wines are impervious to time.

Wine/Food pairing : Enjoy as an aperitif, with blue cheeses such as Roquefort, orange cream fritters, Asian cuisine, chocolate cake or as an after dinner drink.

Tasting Note : Its golden colour perfectly incarnates the sweet honey notes of this Rivesaltes with its aromas of yellow flowers, very ripe figs and lovely fresh finish.

Accolades

Wine Advocate 90 points, Jeb Dunnock (april 2016)

“The NV Rivesaltes Ambré Hors d'Age 6 Ans has a vibrant, light amber/whiskey color to go with sweet notes of golden raisins, bitter orange, almond and subtle browned sugar. Made from 100% Grenache Blanc and aged six years in barrel, it's medium-bodied, silky, seamless and layered. It lacks complexity and is slightly straightforward with its sweetness, yet it's never cloying and is one sexy drink.”



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