

LEGEND VINTAGE RIVESALTES 1974

AOP Rivesaltes

Ultimate experience



Winemaker's note

The appellation covers some 86 municipalities in the Pyrénées-Orientales and 9 in the Aude region. The soils are mainly coarse granite and gneiss sand, along with brown and black schist and some plots of red limestone.



Winegrower's note

The white varieties are vinified by fermenting the must after pressing, in its liquid phase; for the red varieties, the must is macerated in contact with the skins. Fortification halts the action of the yeast before it has converted all the sugar into alcohol. This is how Rivesaltes wines retain part of the natural sweetness contained in the fruit. The wines are matured in wooden casks which they can carry on maturing gently for over fifty years.



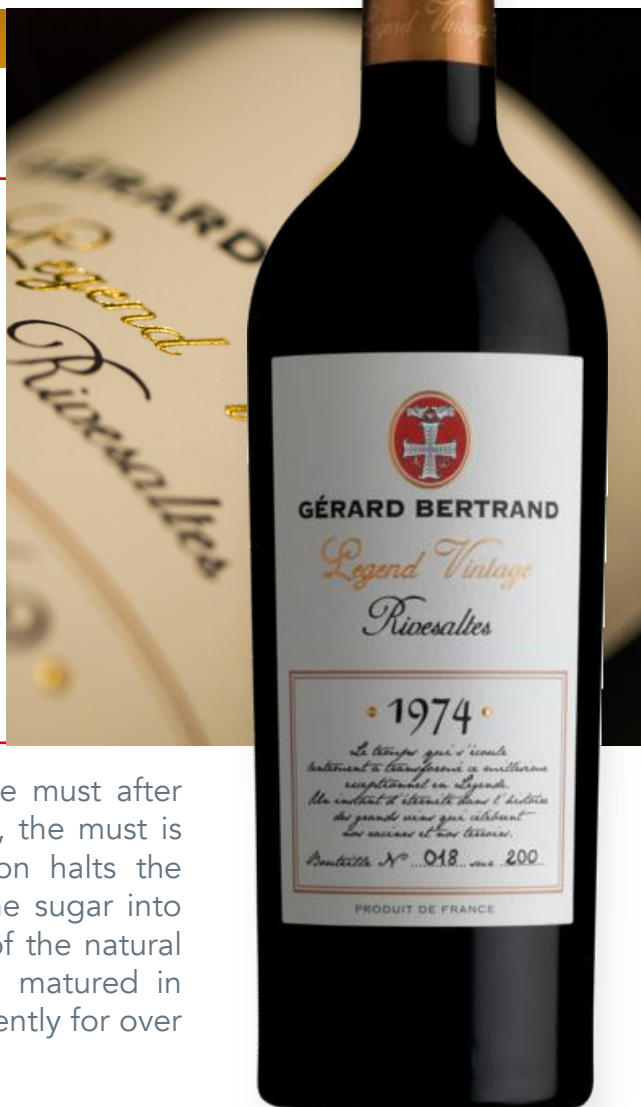
Tasting notes

An amber colour with coppery tints.

The complex bouquet offers aromas of cocoa, dried fruits, coffee and caramel.

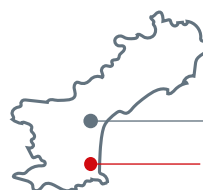
Aromatic on the palate, revealing notes of dried fig, honey, walnuts, caramel and beeswax. The finish is very long-lasting and smooth, with a delicious hint of caramel.

Serve with Roquefort, chocolate or walnut cake.



Grape varieties

Grenache Noir, Maccabeu,
Grenache Gris



Narbonne

Rivesaltes



GÉRARD BERTRAND