

LEGEND VINTAGE RIVESALTES 1969

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

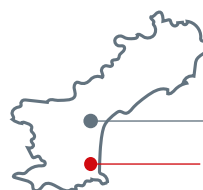
An intense nose from the opening, fine and complex, combining dried fruits, apricot, cherry with brandy, blond tobacco, malt as well as a hint of rancio and cocoa. The palate is suave, sweet and elegant revealing notes of spices, bitter orange, jammy fruit and coffee.

Serve with Roquefort, chocolate or walnut cake.



Grape varieties

Grenache Noir, Maccabeu, Grenache Gris



Narbonne

Rivesaltes



GÉRARD BERTRAND