

RIVESALTES AMBRE

AOP Rivesaltes Ambre

Heritage



Winegrower's note

The Rivesaltes appellation inherited its name from the town of Rivesaltes, which means "High Rives" in Catalan. The plots are located in Salses next to Rivesaltes, in the Roussillon region, on a clayey-stony and clay-limestone soil.



Winemaker's note

Hand-picked after a maturity control on the plots, the grapes are transported in 20 kg boxes to the cellar.

De-stemmed and pressed immediately, the grapes are vinified in thermo-regulated stainless-steel vats. The mutation is carried out during the fermentation, then the wine is aged in oak barrels.



Tasting notes

With a beautiful red amber colour, the nose reveals aromas of dried fruit, notably apricot, hazelnut and vanilla, accompanied by subtle notes of orange peel. Ample and round on the palate, it evolves very smoothly, with a long aromatic persistence, ending on notes of roasted hazelnuts.

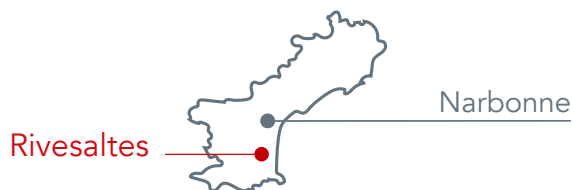
To be enjoyed at 10-12°C or chilled as an aperitif. It goes wonderfully with fresh or fried foie gras, pressed or blue cheeses, but also with fruit-based desserts: tarte tatin, fruit soup or ice cream.

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Grape varieties

Grenache



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