

ARNAUD DE VILLENEUVE
DEPUIS 1909



RIVESALTES AMBRÉ

Appellation d'Origine Protégée
Vin Doux Naturel

Grande Réserve 20 years

Terroir

Roussillon vineyard area lying between the Pyrenees and the Mediterranean coast.

Wine from old vines situated on very fertile red soil, compact limestone and pebbly soil.

Grape varieties

Grenache blanc, Grenache gris, Macabeu

Vinification - Maturation

A de-stemmed harvesting process. Direct pressing. Traditional white vinification. The alcoholic fermentation is halted by «Mutage» on must. Partly matured in concrete vats then in casks and barrels. A blend of wines the youngest of which is aged for 20 years.

Tasting

Appearance: Amber in colour with copper highlights.

Nose: Elegant and powerful blending dry fig, "Madagascan" Vanilla, walnut and coffee aromas.

In the mouth: Ample and well-rounded, subtle toasted notes enriched with dried fruits and caramel. A long lasting rancio finish.

Wine and food

Drink as an apéritif, with cheese, walnut cake, Catalan cream. Serve at 15°C

Medals and awards

1 star Guide Hachette des Vins 2021

Gold: Wine & Barrel 2019

2 stars Guide Hachette des Vins 2020

90/100 The Wine Advocate

Selected wine Guide Bettane & Desseuve 2019

Bottle size	75 cl
Usual case size	6 bottles
No bottles / pallet	420
Gencod bottle	3486640006928
Gencod case	3486640006935
Annual production - bottles -	3.000

Lab Analysis			
% alcohol	Residual sugar	pH	Total acidity
16	136.9	3.17	4.19