



Maison Parcé Frères

Sélection Parcé Frères

RIVESALTES AMBRÉ 36 ans d'âge 1982

*Appellation Rivesaltes Protégée
Vin Doux Naturel*



The Vines

Soil : schist.

Old vines planted near Rivesaltes, following a high density system and we can find several types of grapes in the same parcel.

Grape variety : Grenache gris, Grenache blanc, Macabeu.

Vinifications

Aged in oak barrel in an oxidativ environment for 36 years, it brings a rancio aspect.

Tasting

Nose : complex and rich, walnuts, roasting coffee and tabaco notes.

Mouth : full of character, fine and well balanced.

Food pairing : blue cheese, orange pie, speculoos ice cream or as digestive at the end of the meal.