



Maison Parcé Frères

Sélection Parcé Frères

RIVESALTES AMBRÉ 17 ans d'âge 1998

*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.

Conseil & Dégustation

Eyes: amber coloured who let the light passed through.

Nose : rich, nuts, honey and date aroma.

Mouth : fine and well balanced.

Food pairing : blue cheese, foie gras, apricot pie, black chocolate