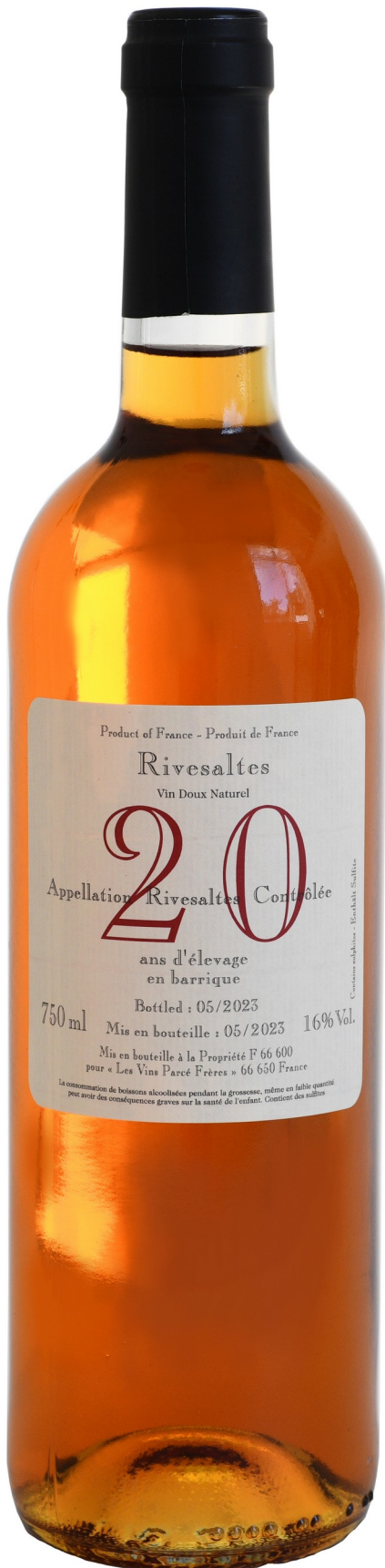




Maison Parcé Frères



Sélection Parcé Frères

RIVESALTES AMBRÉ 20 years

*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.

Vinification

Aged in an oak barrel within an oxidative environment for a minimum of two decades, the youngest wine in this blend, at 20 years old, imparts a distinctive rancio character.

Tasting

The wine exhibits an intense amber color, allowing light to pass through.

The nose presents rich nutty aromas with a sweet touch of honey and dates.

The palate is rich yet refreshing, showcasing a complex array of aromas ranging from caramel and dates to nuts, and more.

Ideal pairings for the wine include blue cheese, foie gras, apricot pie, and dark chocolate.