



Sélection Parcé Frères

RIVESALTES AMBRÉ 15 years

Appellation Rivesaltes Protégée Vin Doux Naturel

The Vines

Old vines co-planted around Rivesaltes.

Vinification

This Rivesaltes is a blend of Grenache Gris, Grenache Blanc, and Macabeu. Aged in barrels for 15 years in an oxidative environment.

Tasting

This 15-year-old Rivesaltes reveals a deep amber hue and an enchanting nose of dried fruits, honey, and sweet spices. On the palate, its complexity unfolds with notes of walnuts, candied apricots, and a silky, lingering finish. Delicate hints of black tea and citrus zest further enhance its charm, making it a perfect match for aged cheeses, Crêpes Suzette, or a revisited Tarte Tatin.