

SÉLECTION
PARCÉ
FRÈRES

Rivesaltes Hors d'Âge

White

AOP Rivesaltes
Ambré



The Vineyard

This old natural sweet wine comes from very old, field-blended vineyards around the village of Rivesaltes, planted on classic clay-limestone and schist soils of the region. Grenache Gris, Grenache Blanc, and Macabeu have grown together here for decades, producing grapes of exceptional richness and aromatic complexity.

The Wine

The grapes are hand-harvested and gently vinified before being fortified with grape spirit to preserve natural sweetness. The wine then ages in old oak barrels under oxidative conditions, slowly developing complexity and depth. The “Hors d'Âge” designation indicates a blend of multiple vintages, with a minimum of five years of aging, which allows the wine to develop its signature rancio profile, a delicate combination of evolved dried fruits and spices.

Tasting Notes

The wine shows a deep amber color with mahogany highlights, reflecting its maturity. The nose is intense and layered, offering aromas of walnut, prune, dried fig, and bitter orange peel. On the palate, it is rich, silky, and fresh despite its age, with a long, savory finish accented by saline and subtle spice.

Ideal as a contemplative wine, Rivesaltes Hors d'Âge can be enjoyed on its own, with aged blue cheeses, crème brûlée, dried-fruit desserts, or a fine cigar. It also pairs beautifully with sweet-and-savory dishes such as apricot tagine or honey-roasted poultry.