

SÉLECTION
PARCÉ
FRÈRES

Rivesaltes 20 ans

White

AOP Rivesaltes
Ambré



The Vineyard

This old natural sweet wine comes from very old, field-blended vineyards surrounding 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 remarkable richness and aromatic complexity.

The Wine

The grapes are hand-harvested and gently vinified before being fortified. The wine is then aged for over twenty years in old oak barrels under oxidative conditions. This patient, long-term aging gives the wine its unique character, marked by rancio, a distinctive aromatic signature combining dried fruits, spices, and subtle woody notes.

Tasting Notes

The wine displays a deep amber color with golden and copper highlights. The nose is intense, with aromas of walnut, date, blond tobacco, and candied orange peel. On the palate, it is beautifully balanced, combining sweetness, freshness, and complexity. A contemplative wine, perfect with Roquefort, speculoos ice cream, a blood-orange tart, or simply as a digestif after a fine meal.