



ARNAUD DE VILLENEUVE
DEPUIS 1909



RIVESALTES AMBRE

Appellation d'Origine Protégée
Vin Doux Naturel

Tradition 5 years

Terroir

Roussillon vineyard area lying between the Pyrenees and the Mediterranean coast. Wines from our best vines on the Crest terroir and the foothills of the Corbières.

Grape Varieties

Grenache blanc, Macabeu, Grenache gris

Vinification

A de-stemmed harvesting process. Direct pressing. The alcoholic fermentation is halted by «Mutage» on must. Matured for 5 years in vats then in barrels.

Tasting

Appearance: Amber with orange glints.
In the nose: Notes of candied orange and dried fruits.
In the mouth: Fresh and delicately woody. Notes of candied citrus fruit, ginger bread and figs with a vanilla finish.

Wine and food

Drink as an aperitif or with dessert.
Try as an accompaniment to exotic foods and cheeses.
Serve at 10°C

Medals and awards
1 star Guide Hachette des vins 2021

Bottle size	75 cl
Usual case size	6 bottles
No bottles / pallet	384
Gencod bottle	3486640006393
Gencod case	3486640006409
Annual production - bottles -	8 800

Lab Analysis			
% alcohol	Residual sugar	pH	Total acidity
16	98	3.37	3.08