

Domaine Cazes

Rivesaltes Ambré Half 2015



TASTING NOTE

Many-layered sweet wine, wafting toasted hazelnuts, dried apricots and smoke into the nostrils and peaches, walnut and toffee onto the tongue.

VITICULTURE

Clay-limestone with some schistose materials as well as siliceous pebble. Soil perfectly suited for the production of high quality wines. Age of the vines: 50 years-old. Yields: 20hl/ha

VINIFICATION

Direct pressing. The alcoholic fermentation starts at 18°C and is stopped, while still in its liquid phase, by adding neutral alcohol. Alcohol level: 16.5 % Alc/Vol. Residual sugars: 130 g/l. The vineyards which produce the grapes for this wine have clay and limestone soils, with rolled pebbles from the foothills of the Corbières mountain range.

FOOD MATCHING

Delicious with desserts based on caramel, candied fruits or nuts. For the adventurous half-cooked foie-gras, ginger or curry pork, or cheeses (Cantal, Brie de Meaux).

SIZE	37.5cl
VINTAGE	2015
ABV	16%
GRAPE VARIETIES	Grenache Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	57060615
EXPRESSION	Fortified
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.33
TOTAL ACIDITY	4.11g/l Tartaric
RESIDUAL SUGAR	130g/l
SKU	57060615