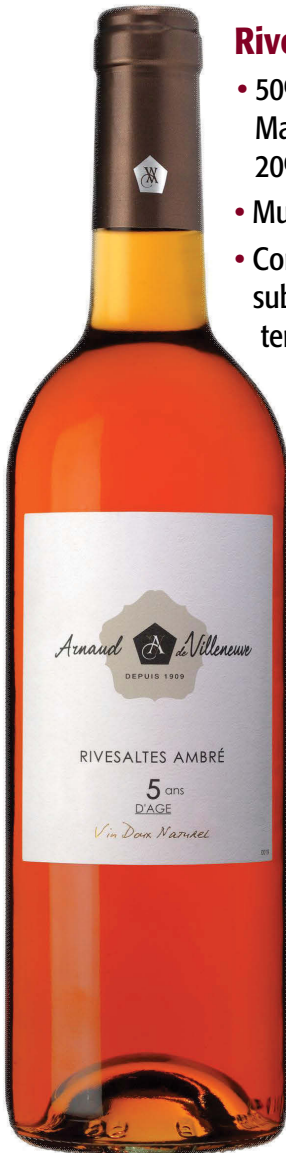


Les Vignobles du Rivesaltais

RIVESALTES, FRANCE (VIN DOUX NATUREL)



Rivesaltes 5 year Ambre

- 50% White Grenache, 30% Macabeu, 20% Grey Grenache
- Mutage on must
- Contrived oxidation (wine is subjected to all extremes of temperature)
- Matured in vats for 36 months
- Matured in barrels from 24 to 36 months
- Annual production of 9000 bottles

Light amber in colour with glints of orange with aromas of bitter orange, toasted hazelnuts, gingerbread and caramel. A well rounded smooth wine with flavours of quince jelly, sweet spices ending with lightly toasted and vanilla flavours.

750ml x 6, 16% alcohol
+755204

Muscat de Rivesaltes Tradition, 2013

- Blend of two Muscat's; 20% Frontignan (small berry), 80% Alexandria
- Mutage on must
- Cold static pressing; fermentation at controlled temperature
- 20,000 bottles produced

Pale gold colour with aromas of powerful fresh citrus & exotic fruits. The palate is fresh with hints of orange wedges & apricots. A perfect union between fruit, sweetness and mouthfilling volume that tickles and lingers in your mouth.

What is Vin Doux Naturel?

- Yeast action is halted before any fermentation begins and is halted by the addition of alcohol.
- The result is really a blend of wine, unfermented grape juice and added grape spirit.
- The sweetness comes from the unfermented sugar.



SPECIAL ORDER VINTAGE RIVESALTES

1980

- 1st Grenache Noir
- Vinified and then fermentation stopped by the addition of alcohol.
- Aged in oak "demi-muids" and "barriques".
- 2nd Grenache Blanc, Grenache Gris and Muscat d'Alexandrie
- The grapes undergo "maceration pelliculaire" whereby the grapes are left in contact with the juices for 4 to 8 hours to extract maximum flavours. They are then lightly crushed and the juice is fermented at low temperatures. The wine is then aged 10 years in vats.

Elegant aromas of coffee beans and burnt caramel. The palate is warm and rich with flavours of nuts, dried fruits, spices and madeira with a little smokiness.

750ml x 6, 16% alcohol • +720480

1985

- Macabeu, Grenache Blanc, Muscat
- This wine undergoes a traditional fermentation in temperature controlled conditions. Aged 10 years in oak.

Aromas of marmalade, beeswax and nut. The palate is fresh but syrupy with delicate hints of toast and roasted nuts with stewed oranges finish.

750ml x 6, 16% alcohol • +720479

Les Vignobles du Rivesaltais

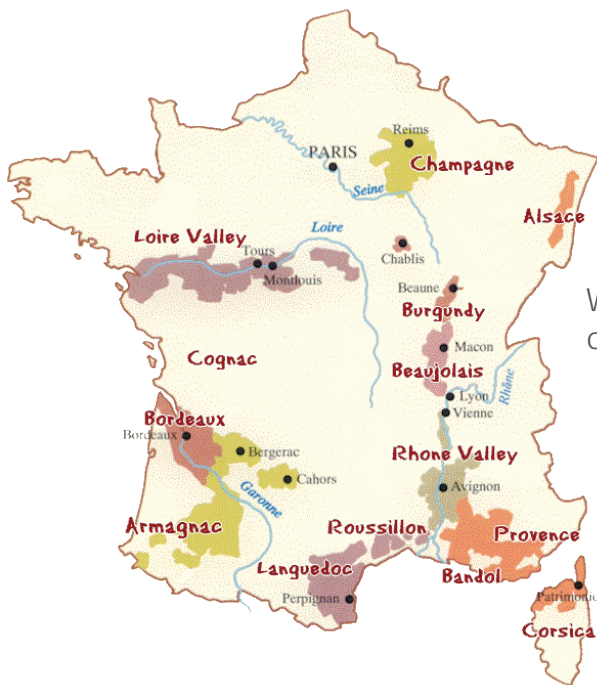
RIVESALTES, FRANCE (VIN DOUX NATUREL)



What is the difference between Fortified and Non-Fortified Wines?

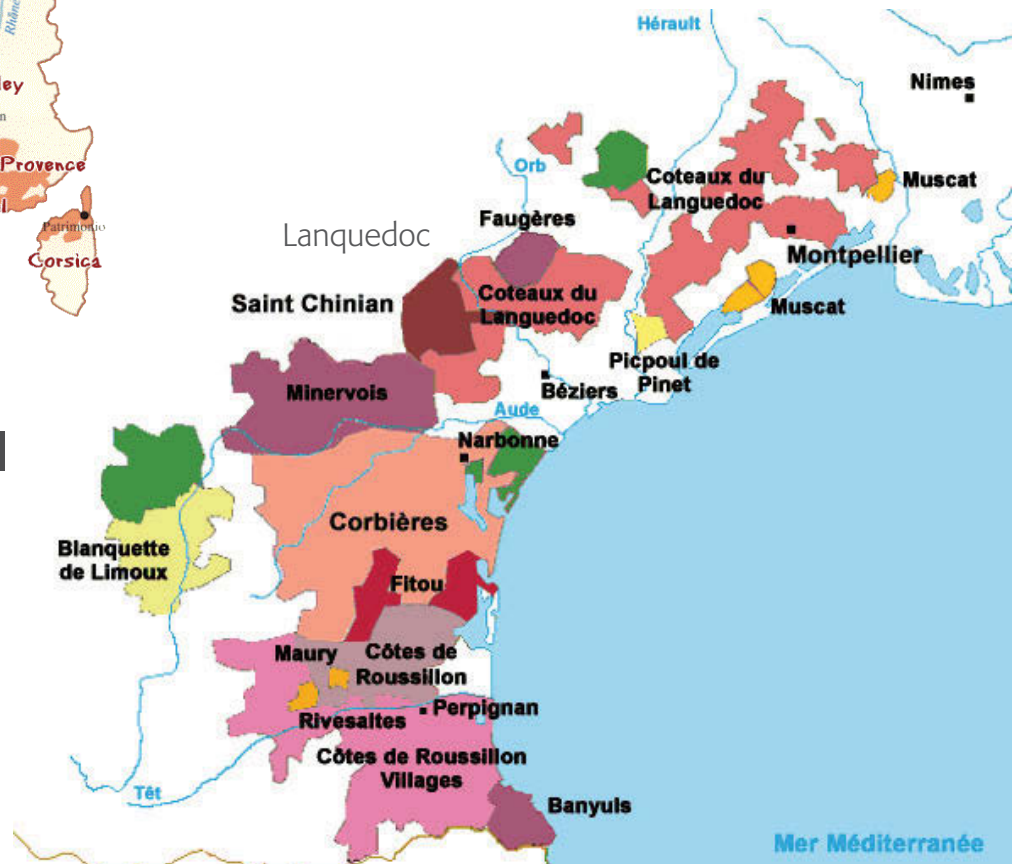
- **Fortified** wines all involve the addition of grape spirits to still wine either before or during fermentation to either prevent or to stop fermentation.
- Those grape sugars not converted to alcohol by the action of yeast provide the sweetness.
- The added spirit often results in higher alcohol levels.
- Fortified wines are often referred to "mutage."
- Fortified wines include Port, Sherry, Marsala, Madeira and Vin Doux Naturel.
- **Un-fortified wines** are wines that have a high sugar concentration and achieve this by dehydration; a reduction in grape water content, thereby increasing the ratio of sugar to water, thus producing very sweet berries. Therefore the sweetness comes from grape dehydration.
- Examples of un-fortified wines include Sauternes, Vouvray (sweet), Monbazillac, Eiswein, Beerenauslese, Moscato D'Asti, Vin Santo.
- Pineau de Charente, because it's made with cognac instead of a neutral alcoholic spirit, is not classified as a *Vin Doux Naturel* but rather as a *Vin de Liqueur*.

VINEYARD NOTES



Wine Regions of France

- Roussillon is the birthplace of vin doux naturel method by Arnaud de Villeneuve.
- In the 13th century, through his discovery that the addition of spirit to the must halted fermentation, he won a patent from the King of Majorca, who then ruled Roussillon.
- Arnaud's method of mutage remains essentially unchanged.



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