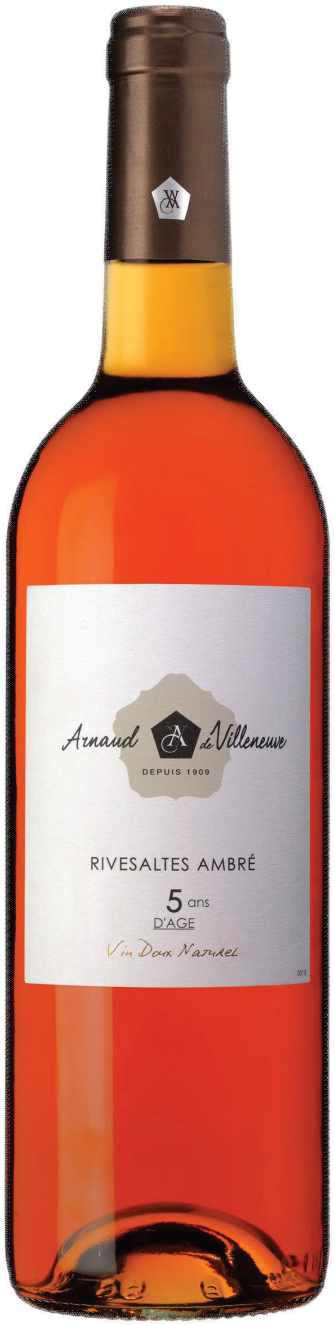
Les Vignobles du Rivesaltais

RIVESALTES, FRANCE (VIN DOUX NATUREL)

CELLAR STOCK
IMPORTERS INC.



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

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.

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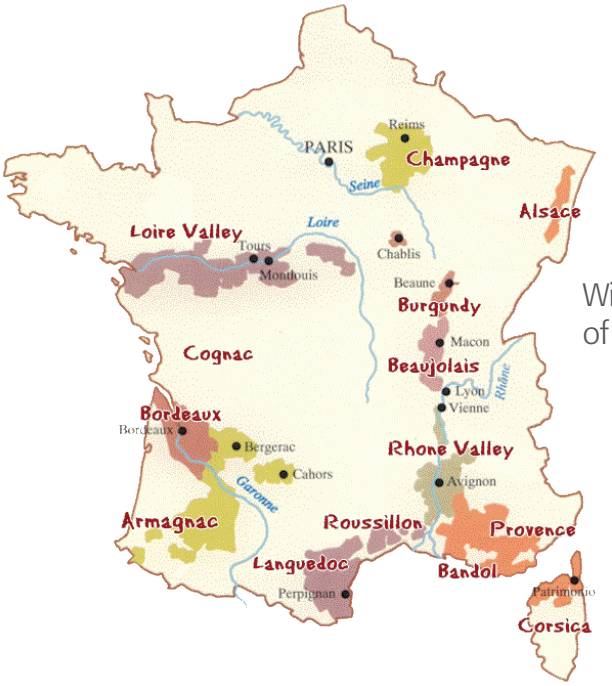
What is the difference between Fortified and Non-Fortified Wines?

- **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.
- Fortifed wines are often referred to "mutage."
- Fortified wines include Port, Sherry, Marsala, Madeira and Vin Doux Naturel.

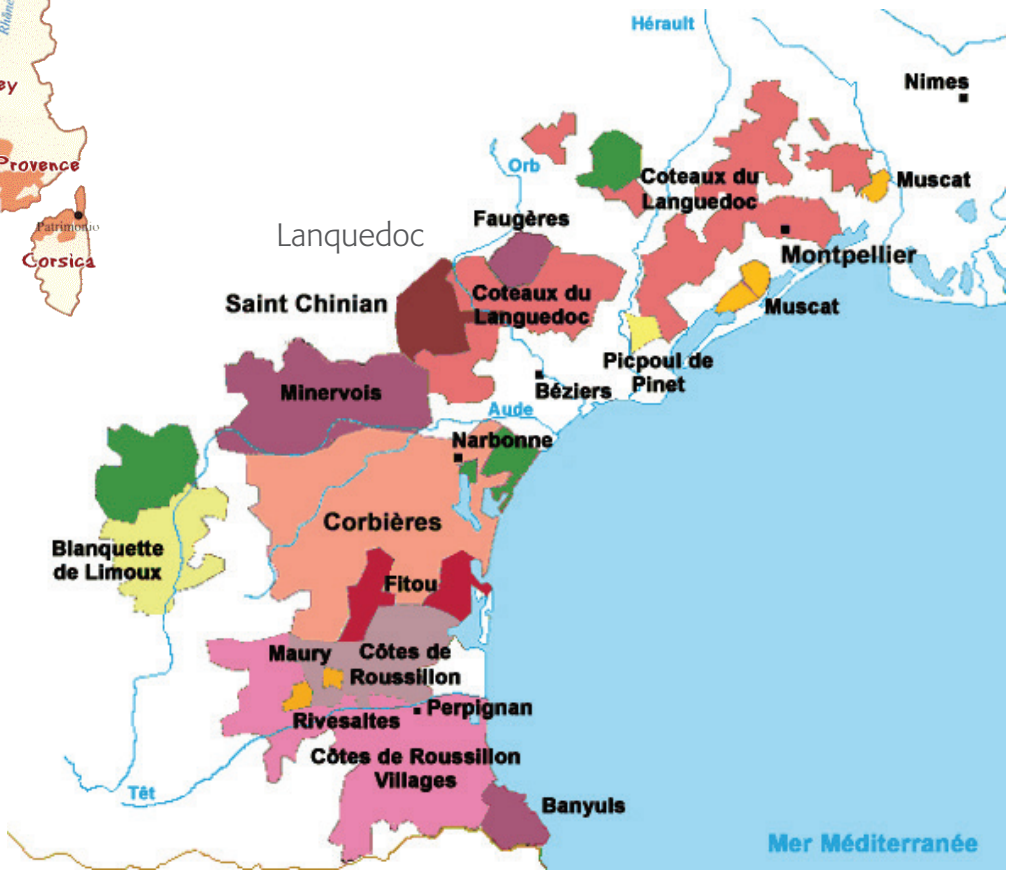
- **Un-fortified wines** are wines that have a high sugar concentration and achieve this by dehydration; a reduction in grape water content, thereby increasing the ratio of sugar to water, thus producing very sweet berries. Therefore the sweeteness comes from grape dehydration.
- Examples of un-fortified wines include Sauturnes, 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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