

# REFRESHING ROUSSILLON COCKTAILS

*Vins Doux Naturels  
will liven up your  
summer cocktails!*



“Vins Doux Naturels” are surprising wines, rich and appetizing. Fruity and full of freshness, Muscat de Rivesaltes, Grenats, Rimages and Rivesaltes Rosé are the ideal partners for your summer meals, from apéritif to dessert, alone or in cocktails.

The "Vins Doux Naturels" (Fortified Sweet Wines) come mainly from the Roussillon region - which produces 80% of all AOP-certified French Vin Doux Naturels. They are : *Banyuls and Banyuls Grand Cru (Rimage, tawny & white), Maury (Blanc, Grenat, Ambré, Tuilé), Muscat de Rivesaltes (white) and Rivesaltes (Rosé, Grenat, Ambré, Tuilé).*



A hilltop view of Collioure and Banyuls, in the southeastern part of the Pyrenees Orientales department

“Vins Doux Naturels” are made from the following grape varieties: Grenache (white, red and grey), Macabeu, Malvoisie du Roussillon and Muscats (Petits Grains and Alexandrie). They are vinified according to the “mutage” technique which allows the wine to keep some of the fruit’s natural sweetness. They are often aged for long periods of time – from 30 months to sometimes more than 20 years - in casks, vats or bottles.

However, they can also be drunk young to enjoy all the fruit’s flavor.

## WHAT IS MUTAGE?

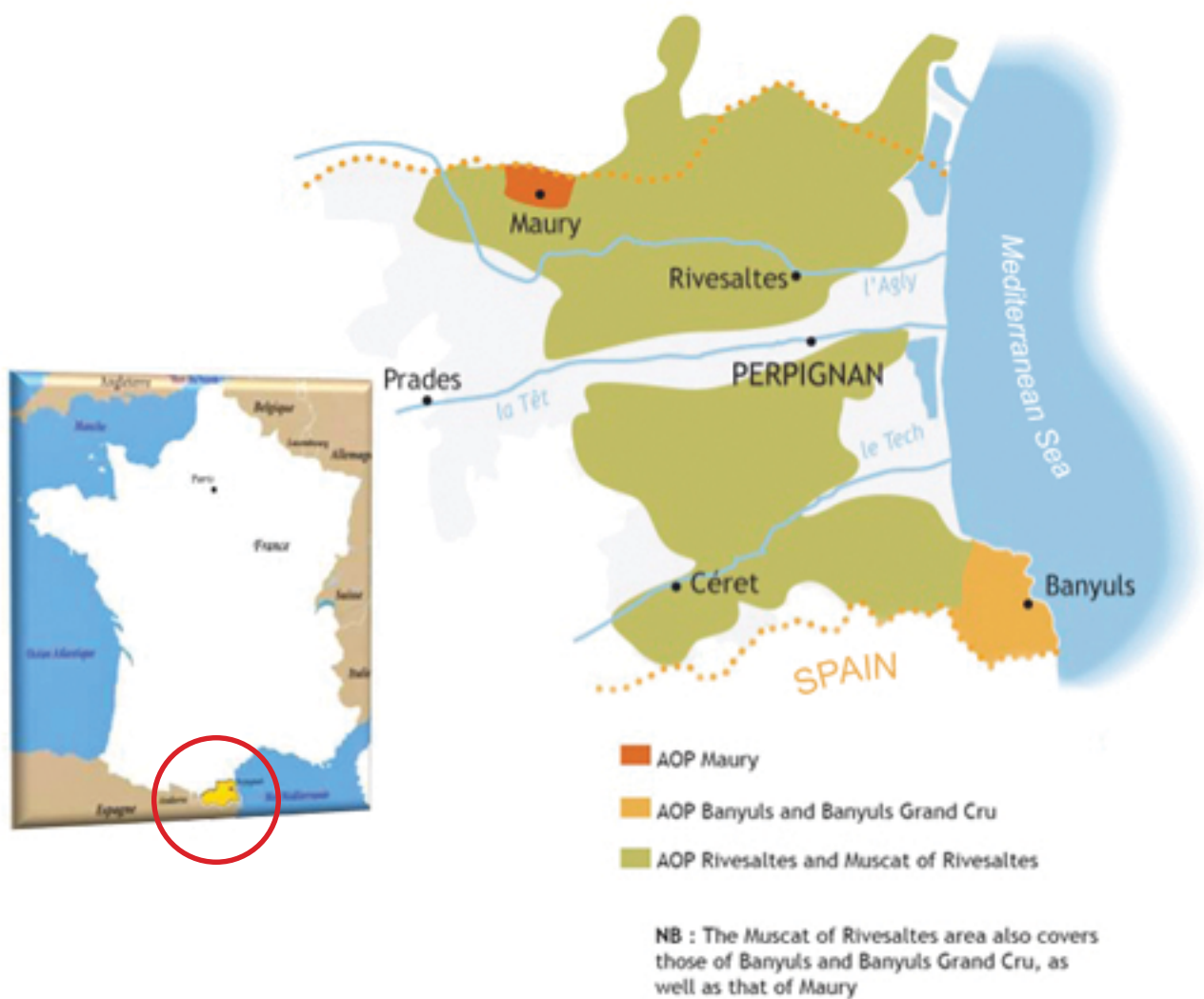
Mutage is a wine-making process which consists of adding neutral wine-based alcohol to a fermenting must in order to stop the yeast action and thus keep part of the grape’s residual sugars.

Located in the far south of France, just north of the Spanish border, Roussillon is a distinct area, with its own terrain and culture. It shares a common culture with Catalonia, which is reflected in the Catalan-inflected French spoken and the local cuisine.

The region has mountains on three sides, with the Mediterranean ocean to the east and is said to have the driest and sunniest climate in France.

At your next party or barbeque, try these delicious and refreshing cocktails!

Riv’ Trendy (Rivesaltes Rosé), Sun Riv’ (Rivesaltes Ambré), Muscat Apricot.



## About the CIVR:

The official trade association for the wines of Roussillon, the Conseil Interprofessionnel des Vins du Roussillon (CIVR) is charged with the promotion of its 14 AOP wines and 2 IGP wines, both in France and in key export markets. Its duties include maintaining strict quality controls for the benefit of the consumer as well as the organization of both economic studies and collective communication activities to benefit the region’s more than 4,500 winegrowers. The CIVR has also created a team solely dedicated to research and development.



## Sun Riv’ (Rivesaltes Ambré)

- 4 fl oz Rivesaltes Ambré
- 2 fl oz Tonic
- 1 drop Lemon Syrup
- Ice Cubes

**Preparation:** In a shaker, add ice cubes with the Rivesaltes Ambré and tonic. Shake and pour into a glass. Add a drop of lemon syrup on top.



## Riv’ Trendy (Rivesaltes Rosé)

- 3 fl oz Rivesaltes Rosé
- 2 fl oz Cranberry Juice
- 1 drop Grenadine syrup
- 1 lemon zest
- Ice Cubes

**Preparation:** In a shaker, add ice cubes with the Rivesaltes Rosé and cranberry juice. Shake and pour into a glass. Add the grenadine syrup and finish with the lemon zest.



## Muscat Apricot

- 4 fl oz Muscat de Rivesaltes
- 2 fl oz apricot nectar
- Ice Cubes

**Preparation:** In a shaker, add ice cubes with the Muscat de Rivesaltes and nectar. Shake and pour into a glass.

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\* Sud de France



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