

## Rivesaltes Revealed: Six Sweet Wine Gems to Unwrap this Holiday Season

RIVESALTES' JEWELLED TONES FROM ROUSSILLON WILL MAKE YOUR HOLIDAYS SHINE BRIGHT

New York, NY, November 2017 - Refined, balanced and full of flavor, Roussillon's PDO Rivesaltes wines perfectly combine warmth and freshness to keep you cozy and merry as the leaves turn. One of the largest fortified sweet wine appellations in France, Rivesaltes produces six different styles thanks to the seven grape varieties allowed for its production and the ancient winemaking techniques born in Roussillon, where sweet wines have been made for 28 centuries.

The Rivesaltes fortified sweet wines are produced using the mutage method, which entails adding neutral alcohol during alcoholic fermentation to

preserve some of the grape's natural sugars. This process gives the wines a luscious texture and aromas that reflect and respect both the fruit and the terroir. Several grape varieties are allowed for the production of Rivesaltes – including black, white and gray Grenache, Macabeu, Tourbat or Malvoisie du Roussillon, Small berries and Alexandria Muscat – lending way to a colorful palette of wines that successfully express Roussillon's DNA and showcase the region's expertise in making fortified sweet wines (from 1285). Whether garnet, rosé, amber or tawny colored, Rivesaltes wines naturally stand out with their strength and character to make your festivities even more memorable this year.

Here are Rivesaltes' six different profiles to discover this holiday season:

**Rivesaltes Grenat** are made entirely of black Grenache and are full-bodied wines with rich cherry and blackberry flesh and flavors.

**Rivesaltes Rosé**, also made with black Grenache, are fresh, crispy wines, with flavors of currants, raspberries and grenadine.

**Rivesaltes Tuilé** are intense wines, mainly made with a red oxidized wine, with notes of roasted cacao, coffee, tobacco and preserved fruit (prunes, figs...).

**Rivesaltes Ambré** are complex wines, mainly made with a white oxidized wine, with notes of preserved orange, spice cake, dried fruit, caramel and sweet spices.

**Rivesaltes Hors d'Age** is a mention reserved for Rivesaltes Ambré or Tuilé matured for a minimum of five years; cuvée made by blending of years and where the youngest has the age written on the label.

**Rivesaltes Rancio** is a mention reserved for Rivesaltes Ambré or Tuilé with a "Rancio" taste (nuts, dried fruit...) acquired through age and maturation (at least five years).

And while many people recognize that Rivesaltes wines make the perfect partner for desserts, they can be enjoyed just as equally at different parts of a meal, before and even after...

"Not many people are aware of how versatile and complex Rivesaltes wines are," says Eric Aracil, Export Manager of CIVR, the Roussillon Wine Council. "Yet once they have been guided through the many ways of enjoying these gorgeous wines, they can hardly get enough of them."

Below are a few ways the region recommends to discover them:

- **Sip** a Rivesaltes wine as an aperitif any time, either straight up in the colder months, or on the rocks in warmer weather;
- **Serve** them at your next holiday party with appetizers, such as nuts, dried fruits and bold cheeses;
- **Drink** them to soften the bite of strong holiday foods, such as foie gras and gamey meats;



- **Pair** them with your favorite dessert: chocolate cake, pumpkin pie, cheesecake and apple cobbler are among the many desserts that pair perfectly with a sweet wine;
- **Or even dip** your biscotti in them instead of coffee for a final sweet touch!
- **Taste** them instead of a spirit, to enjoy them with a cigar, to have a long drink with a good book, or simply to meditate and appreciate the moment!

Look out for these wines to enjoy this holiday season:



**Vignobles Constance et Terrassous, Rivesaltes Ambré Hors d'âge 6 years old - SRP \$30**

Begin your discovery of Rivesaltes with this Rivesaltes Ambré aged 6 years. Medium-bodied, this wine displays a fresh mouthfeel with pleasant notes of orange, honey, candied walnuts and dried apricots. Serve this wine to your guests with a cheese platter; a blue cheese will go especially well with its fruity and nutty aromas.



**Domaine de Rancy, Rivesaltes Ambré, 2001 - SRP \$30 (500ml bottle)**

The 2001 vintage was bottled at the end of 2008: the years it spent in old barrel developed a complex wine, featuring aromas of caramel, raisin, and fig on the nose, with dried fruit, walnut, and quince flavors on the palate. Serve it as an aperitif with nuts, olives, and a variety of hors d'oeuvres, or as a dessert wine with bread pudding, dates, figs, spice cake and pumpkin pie.



**Arnaud de Villeneuve, Rivesaltes Ambré, 1985 - SRP \$60**

Looking for a gift for the passionate wine lover or even collector in your life this season? This Rivesaltes Ambré from 1985 was bottled in August 2012. The long maturation process has given this wine an intense and complex nose, with aromas of lemon marmalade, candied orange peel, beeswax and walnuts. Full of finesse and elegance, the mouth reveals delicate notes of toast and grilled hazelnuts. This wine is sure to be the most unique and unforgettable gift your wine enthusiast will receive this year.



## About Wines of Roussillon

Shaped like an amphitheater and nestled in the South of France between Spain, the Mediterranean Sea, the Pyrenees & the Corbières Mountains, **Roussillon is known for its diversity of wines and terroirs**. The region's unique geology and microclimates allow each of the **25 authorized grape varieties** to reach its fullest expression in these soils. Bringing together a small community of **2,200 winemaker families, 25 coops and 380 private cellars**, the sunniest region of France produced 604,457 hl in 2016, with an average yield of **11.6hl/ac**. With its unique patchwork of micro-terroirs, Roussillon offers a diverse range of wines in all colors (**15 PDOs & 3PGIs**) including dry still wines and Vins Doux Naturels (Fortified Sweet Wines).

For more information, please visit  
[www.winesofroussillon.com](http://www.winesofroussillon.com)

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