



Château de Rey "Amb Rey" Rivesaltes Ambré

A classic rendition of the Roussillon's Rivesaltes Ambré. Notes of quince, chestnut, orange confit and spiced honey, with a beautiful amber hue on this vin doux naturel due to 36 months of oxidative aging. Great with foie gras, blue cheeses or pecan tarts.

VARIETIES: 100% Grenache Blanc

CLASSIFICATION: Rivesaltes Ambré AOC

VINEYARDS: Terraced vineyards surrounding domaine. 5km from Mediterranean Sea.

VINEYARD SOILS: Clay - limestone

FARMING: Sustainable

WINEMAKING: Hand harvested and destemmed. Stainless steel fermentation, fermentation arrested at 101g/L residual sugar with French neutral grape spirit

AGING: 36 months in 300L barrels.

