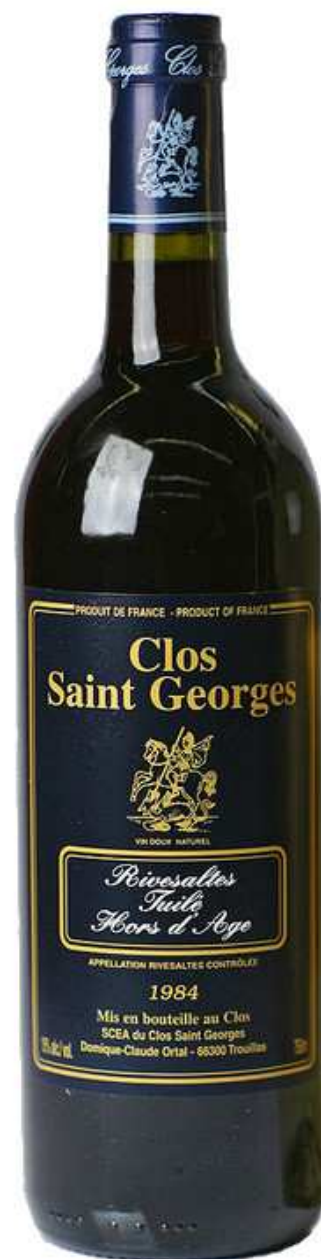


LANGUEDOC-ROUSSILLON

RIVESALTES TUILÉ HORS D'ÂGE 1986

CLOS SAINT GEORGES

Appellation	Rivesaltes A.O.C.
Type of wine	Red wine
Grape varieties	Grenache noir 100%
Soil	Argilo-siliceous, very stony of Quaternary age
Age of the vines	45 years old
Yearly prod.	30hl/Ha
Harvest	Manual and selective sorting
Vinification	Destemed. Maceration with rigorous temperature control at 25-27°. Addition of alcohol in tanks. 3-months maceration in stainless tanks. Maturing for 20 years in wooden tuns. Bottling at the property in traditional bottles. Preservation in a 17° winery.
Drink tips	Drink with tapas and potted meats during aperitif, as well as foie gras or duck with prunes, chocolate pastry, cheese and melon. Drink at 13°.
Tasting	Nice robe with mahogany and brick red gleams. Hot gleams. Strong personality. Rich bouquet: prune, fig with a final caramel note.
Awards	- Guide Gilbert Gaillard 2010 : 91/100



AUTHENTIC FRENCH WINES

3, Goujon - 33570 Montagne, France

Tél + 33 (0)557 515 005 - Fax + 33 (0)557 253 393

contact@authenticfrenchwines.com - <http://www.authenticfrenchwines.com>