



Vin Doux Naturel Rasteau, Vintage, Ambré Hors d'Age

AOC Vin Doux Naturel Rasteau, Vallée du Rhône, France

All the nobility of a natural sweet wine aged for a long time



PRESENTATION

The southern exposure of the slopes of Rasteau favors the over-ripening of the grapes. It is this particularity that led to the creation of the appellation "Vin Doux Naturel Rasteau" in 1944. The Cave de Rasteau, created in 1925, has a historical know-how in the vinification of its in the vinification of its very particular wines.

LOCATION

Made from the emblematic grape variety of the Rhone Valley, on south-facing stony soils exposed to the south, our Vintage is made from very old vines between 80 and 100 years old 100 years old which offer particularly concentrated grapes.

WINEMAKING

After manual harvesting, the grapes are vinified by "bleeding" which gives it its golden amber color.

AGEING

Several years in vats

VARIETAL

Grenache 100%

SERVING

11-14°C

TASTING

With its notes of dried fruits, apricots and honey, it adapts to many salty and sweet agreements or can be enjoyed alone, as an aperitif or digestive, like noble alcohols (cognac, armagnac, whisky...) and can be kept for over 10 years.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

