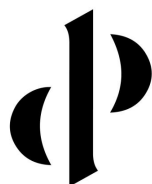


DOMAINE



PAGNON



RIVESALTES TUILÉ

Appellation : AOP Rivesaltes Tuilé
Sweet fortified wine 2017

Grape variety :
Black Grenache

Terroir :
Pebbles and round gravel mixed with sandy clay in Toulouges

Tasting notes :

Appearance : Red brick (that's why it's called « tuilé »)

Nose : Large aromatic complexity, notes of dried fruits and honey

Mouth : Notes of coffee, cacao and fig

Maturing :
5 years, of which 3 years in oxidative environment

Food & Wine pairing :
Aperitif, lamb tajine, black forest cake, any chocolate dessert

Ageing potential :
You can forget the bottle in your cave for a very long time! It will develop and even larger aromatic complexity. A true delight!

Service temperature : 10°C

Word from the winegrowers

This famous fortified sweet Rivesaltes Tuilé wine is obtained from « mutage » (addition of pure alcohol to the grapes to stop the fermentation). This ancient technique creates sweet wines rich in colour, structure and aroma.

DOMAINE PAGNON

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