



GRAINS DE BEAUTE

Hors d'âge – le Rivesaltes tuilé
VIN DOUX NATUREL

Grape varieties

100% Grenache noir

Yield: 12 hl/ha

Terroir

Quaternary terrace (alt. 35m) with a 2-meter top layer of gravel resting on a clay base. The soils are exposed to windy conditions and generous amounts of sunlight (more than 260 days per year) and are located about 4 kilometers from the Mediterranean Sea.

Only manual harvesting

Winemaking and ageing

Upon their arrival at the cellar, the grapes are sorted, then the whole grapes are put directly into tanks to macerate (carbonic maceration) and left to ferment until the mutage point when alcohol is added to stop the fermentation process. Aged in oak barrels for over 25 years.

Bottled : juin 2024

Production : 470 bottles of 75cl

Tasting notes

Sa couleur est profonde, d'un rouge brun très chaud. Nez sur les fruits secs, rancio avec notes confites. Bouche avec du fruit, notes de chocolat, cerise cuite, des épices très douces. Une suavité équilibrée avec des tanins marqués.

Suggested food pairing

Excellent with foie gras, also with dark chocolate, chocolate desserts (Opera cake, moelleux au chocolat, ice cream, etc.).

About Grains de Beauté : Our first wine! This natural sweet wine comes from old grenache vines which were already there before our arrival in 1998. More than just a wine, it is a symbol of the first meeting, symbol of the beginning.



MAS BAUX

Serge & Marie-Pierre Baux
Voie des Coteaux
66140 Canet-en-Roussillon-Fr
+33 (0)468 802 504
contact@mas-baux.com
www.mas-baux.com