



## AIME CAZES AOP VDN RIVESALTES 1978

When time does its work... For over 100 years, Maison Cazes has been practising the art of creating Vins Doux Naturels, wines with shimmering colours and a multitude of aromas, with unrivalled consistency and rigour. This exceptional wine, dedicated to Aimé Cazes, father of André and Bernard Cazes, can now be found on the finest Michelin-starred tables the world over.



### GRAPE VARIETY

Grenache Blanc

### VINEYARD

The vineyards cover an area of 220 hectares with a diversification inspired by our hunger for understanding and trying new things, but also by the many different "terroirs" that exist in the region. These "terroirs" are ideally located at the crossroads of the Agly terraces, straddling the villages of Rivesaltes and Salses-le-Château.

### TYPE OF SOIL

Clay-limestone

### VINIFICATION

Direct pressing. Settling, fermentation at 18°C. The 'mutage' process, adding neutral alcohol, during fermentation.

### AGEING

22 years in 100-year old oak barrels. Evaporation of 7% per year, which is more than 2/3 of the volume by the end of the ageing process.

### TASTING

A remarkable golden brown. The tawny rancio is apparent on first contact, emanating from this copper-coloured wine. Long-lasting flavours, full-bodied and smooth.

### FOOD PAIRINGS

It will open up in a large glass, at a temperature of 15°C, preferably paired with foie gras, eastern-style spicy desserts or a selected Havana cigar. This exceptional vintage is a wine to be shared.

### RATING

- Bettane + Desseauve - 18/20
- Revue du Vin de France - 19/20
- Wine Advocate - 94/100
- Robert Parker - 94/100
- Wine & Spirits Magazine - 95/100
- Guide Hachette - 3/3

### SERVICE ADVICE

Serve at 15°C.

### AGEING POTENTIAL

Infinite

Allergènes : contient des sulfites

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