

ARNAUD DE VILLENEUVE TRESMONTAINE 'TABACAL' RANCIO



Grenache blanc. Intense aromas of honey, caramel, fig, and herbs. There is a musky, honeyed element to the baseline flavors of citrus peel, pipe tobacco, and almond. Richly nutty, with lip smacking acidity and a bit of a melon note, this wine is extremely versatile in cocktails. Fantastic for smoky charcuterie or a cheese plate before dinner. Shelf-stable after opening, it should be served lightly chilled or at cellar temperature.

Tresmontaine 'Tabacal' Rancio is the last Rancio produced by legendary Roussillon winemaker Fernand Baixas for Arnaud de Villeneuve. The blend is 100% Grenache blanc from the 2002 and 2003 vintages. The wine is exposed to the elements in glass demijohns for 18 months, then returned to the cellars to rest in old barrels for an additional 10 years. The blend was dubbed "Tabacal" by Baixas, who declared it a perfect foil for a fine cigar.

The Arnaud de Villeneuve cooperative is based in the town of Rivesaltes and was established in 2007, when the Caves de Salses (est. 1909) and Cellars de Rivesaltes (1932) merged together. Its membership includes over 300 vigneronns farming more than 4,900 acres. They incorporate a diverse array of climates and soils in the Côtes Catalanes IGP. Arnaud de Villeneuve is most celebrated for its oxidative wines, especially for the Rivesaltes ambré and Rancio secs made under the auspices of Roussillon legend Fernand Baixas (now in "retirement" at Domaine de Rombeau). Current winemakers Jean-Pierre Papy and Anne Tixier continue the distinctive regimen established under Baixas.

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Tasting Note:

ARNAUD DE VILLENEUVE TRESMONTAINE 'TABACAL' RANCIO

Grenache blanc. Intense aromas of honey, caramel, fig & herbs; a musky, honeyed element to the baseline flavors of citrus peel, pipe tobacco & almond; richly nutty, with lip smacking acidity & a bit of a melon note.

Shelf Talker:

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