

CHÂTEAU DE SAÛ RIVESALTES RANCIO



100% Grenache Gris. Rich aromatics. Notes of lemons, preserved stone fruit, dried flowers, coffee and honey. Sweet while retaining a profound acidity that provides a structural backbone. Rich texture. Long aging in the Passama family's drafty horse barn has transformed their Rivesaltes into powerful, endlessly complex wines. Enjoy as a digestif with cheese, dried fruit or dessert. Organic. The grapes were harvested by hand from a small 4.7-acre vineyard of 70-year-old vines. Following fermentation with native yeasts and a week-long maceration on the skins, elevage is undertaken in a former horse stable situated behind the chateau, a truly special place for rearing oxidative wines. The wines are kept in used 225-liter Bordelais fûts, stacked twos and threes, and aged over twenty years, concentrating and developing their rich texture and notable rancio character. Established in 1846 in the heart of the Têt Valley, just outside Thuir, Chateau de Saü has always owned vineyards but didn't begin bottling its wine until fourth-generation owner Hervé Passama and his wife Béatrice returned to the estate in 1986. Producing a full range of wines under both the Chateau de Saü and Domaine de Saü rubrics, the Passamas completed conversion to organic viticulture in 2006. With Hervé's passing in 2014, Béatrice has retired and the vines have been rented, leaving these wines the last testament of one of the great terroirs for aged, oxidative wines.

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Tasting Note:

CHÂTEAU DE SAÛ RIVESALTES RANCIO

100% old vine Grenache Gris. Rich aromatics; lemon, preserved stone fruit, dried flowers, coffee & honey; sweet with a profound acidity & rich texture; a powerful, endlessly complex wine. Organic.

Shelf Talker:



CHÂTEAU DE SAÛ RIVESALTES RANCIO

100% Grenache Gris from a small vineyard of 70-year-old vines. Rich aromatics. Notes of lemons, preserved stone fruit, dried flowers, coffee & honey. Sweet while retaining a profound acidity that provides a structural backbone. Rich texture. A powerful, endlessly complex wine. Enjoy as a digestif with cheese, dried fruit or dessert. Organic.

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