



TECHNICAL SHEET

Immortelle Rivesaltes

Appellation d'Origine Contrôlée, 2017



Variety/Varieties

100% Mourvèdre

Harvest Dates

End of November

Grapegrowers

Domaine Bousquet

Vineyard Sites

Domaine Bousquet

Climate

Mediterranean

Alcohol

18%

Soil

Chalk and Clay

Residual Sugar

65.8 g/l

Vine Management

Sustainable Terra Vitis certified

pH

3.74

Serving Temp

12 °C

Total Acidity

3.17 g/l

Cellaring Potential

Unlimited

Wine Making

Long traditional maceration for 4 weeks in open 600l French oak barrels, fortified under the cap with pure alcohol at 96.3 % vol. Pressed and then aged in old French barrels for 6 months.

Palate

The wine has a wonderful sense of sweetness from the unfermented grape juice and a spicity kick.

Colour/Appearance

Deep Ruby

Aroma/Bouquet

Deep red fruit aromas with hints of sweet cooking spices.

Food Pairing

The perfect partner for chocolate desserts.