



DOMAINE DES  
**NYMPHES**

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Domaine des Nymphes  
**VIN DOUX NATUREL « AMBRE »**  
*A.O.C Rasteau*

**SOIL**

Notre terroir est principalement constitué de sols argilo-calcaires, notre vin doux naturel ambré est issu de vignes âgées en moyenne de 40 ans situées majoritairement au sud-ouest de Rasteau, sur le lieudit « Les Encostes ».

**GRAPES VARIETIES**

100% Grenache noir

**PROCESS**

Produced from a manual harvest and a severe sorting in the vineyard as well as on arrival in the cellar. This sweet amber wine is made in the most traditional way with a direct pressing followed by a partial fermentation of the must at low temperature for fifteen days, then a mutation with the addition of neutral alcohol between 5% and 10%.

Elevage de 30 mois en barriques en phase oxydative.

**PERSONALITY AND AGEING**

Between generosity and character, you will find on the nose aromas of nuts, caramelised apples and quince paste. On the palate, roundness and generosity on a long fresh finish.

To be enjoyed as an aperitif, as a starter with foie gras toast, but also with desserts such as a tarte Tatin.

**SERVING TEMPERATURE**

Between 9° and 12°