



DOMAINE  
**PIQUE-BASSE**  
le chasse-cœur

## LE CHASSE-CŒUR 2017

AOC Côtes du Rhône

This cuvée combines grenache (80%), syrah (10%), and carignan (10%). The vines grow on the low alluvium terraces, made up of sand and silty clays deposited by the river Ouvèze, in the zone known as "Piquebas" surrounding the estate.

After manual harvesting, the grapes are completely destemmed and then blended immediately, uncrushed, in the vats. Fermentation occurs thanks to the grapes' natural yeasts. Maceration lasts for around twenty days before the wine is transferred into stainless steel tanks to mature for eight months. The wine is bottled in June when crisp and fresh.

This perfectly balanced red wine is typical of the Vaucluse region and is mostly about red berries (redcurrant, raspberry) but also develops smoky notes.

It is excellent with duck confit, a leg of lamb, or to accompany a chocolate cake dessert.

Lay down for 4-5 years or enjoy as of now after decanting 3 hours before tasting.

Serving temperature: 16-18°C

14.5% alcohol – pH: 3.52 – Reducing sugar: 2.5 g/litre



*Vin Bio certifié par Ecocert*

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