



L'AMBIGU 2019

A.O.C Côtes du Rhône Villages Roaix / Rosé

This wine is made from 45-year-old vines with a yield of 40 hl / ha, which have taken root in a soil with sandy soil resulting from the erosion of the safre. The southeast exposure brings freshness and depth to this rosé wine.

The grapes are harvested manually in the early morning. Direct pressing of the chopped fresh harvest precedes racking in stainless steel vats. The alcoholic fermentation starts with native yeasts and lasts about fifteen days. The aging lasts until the bottling which takes place in December.

The blend consists of Cinsault grape varieties that are used to add fruity notes, Mourvèdre for the structure and Grenache Noir for the roundness.

A beautiful rosé wine generous and fruity.

Degré : 13% - pH : 3,31 – reducing sugars : <1,5g/l



Vin Bio certifié par Ecocert

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