



L'AMBIGU

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 **sandy soil resulting from the erosion of the safre**. The **south-east 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.



Organic Wine certified by Ecocert

Biodynamic vines and wine certified by Demeter

Olivier Tropet, artisan vigneron

Earl Desplans – 445, route de Buisson - 84110 Roaix - France

+(33)04 90 46 19 82

domaine@pique-basse.com - www.pique-basse.com

Siret 340 402 403 000 18 - N° TVA intracommunautaire FR 483 404 024 03