



### L'ATOUT DU PIQUE

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

This cuvée is produced from **a single plot of white grenache**, which is very rare given the predominance of red wines in the vineyards around Roaix. The plot is situated at the base of the Ventraben massif in a zone known as "Les Crottes". The vines are 45 years old and yield 35 hectoliters per hectare. They grow in a **sand-clay terroir of fresh and deep soil** which is resistant to drought and benefits from the early morning sun.

The winemaking period is split into two equal parts, one in **large barrels and the other in stainless steel tanks**. After a long **fermentation of 3 months**, the wine is **matured on the lees without stirring**. The final blending in the tank is performed one month before bottling, with **light filtration**.

White grenache tends to be blended but here it is given full rein to create a fully-formed and complete wine. The attack is a journey to a land of sunny fruits, lingering into a remarkable balancing act between sweetness and freshness, and finishing on a duo of citrus fruit and fennel. The pH confirms this vivacity.



*Organic Wine certified by Ecocert*

*Biodynamic vines and wine certified by Demeter*

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