



DOMAINE
PIQUE-BASSE
le chasse-cœur

LE CHASSE-CŒUR

AOC Côtes du Rhône Villages

This cuvée combines **grenache (80%), syrah (10%), and cinsaut (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



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

Tél. +(33)06 80 96 64 46 / +(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 - Capital social 48900