



DOMAINE
PIQUE-BASSE

l'Ambigu

ROAIX

L'AMBIGU 2025

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*

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