Wijnfiche



Provence | Provence France (Frankrijk, France) — 2024

Domain

Dom. de Pique Roque

The PiqueRoque domain is situated in the heart of the Côtes de Provence, close to Cabasse and Flassans and has 70 hectares of hills, oak forests, fields and vineyards. In 1999 the domain was bought by the current owners, whose passion it was to cultivate a vineyard in the South of France. That their choice fell on this vineyard is certainly no coincidence: the serene and natural character, the quality of the vines and the soil made the choice very clear. The vineyards themselves cover 15 hectares and are on hills. The substrate, consisting of clay and limestone, provides the vines with rich minerals and is well drained, which certainly improves the quality and concentration of the grapes. But of course the radiant sun and the summer winds of Provence also play an important role in the ripening process of the grapes. The vineyards offer 6 different grape varieties: Syrah, Cabernet Sauvignon, Grenache, Merlot, Cinsault and Ugni Blanc. They each have their own character, but they complement each other perfectly when vinifying.

Vinification

The grapes are harvested manually in order to minimise damage to the grapes and ensure accurate selection. The grape juice undergoes cold maceration and fermentation at a controlled temperature in stainless steel vats. The sandy soil results in a fresh, accessible style with lots of fruit.

Taste

One of the best rose wines from Provence, with a typical light rose color. The wine is made with finesse, has subtle aromas of red fruit, a harmonious taste and a fresh finish. A wine that is fully balanced and will make many summer evenings unforgettable.

Food pairing

Cheese - mozarellacheese | Fish - light fishdishes | Salad - summer salad | Sushi | Aperitif

General information

Type: Rosé

Grape varieties: Syrah, Cinsault, Grenache

Viticulture: Traditional Storage (years): + 2-3

Serving temperature: 6-8°C Taste profile: Fruity fresh

