



DOMAINE LE ROC

Roc'Ambulle – Natural sparkling wine

The parcels are planted with a vine density of 4500 to 5000 vines per hectare, on soil of white boulbènes. Yields are 50hl/ha.

We harvest before ripeness to keep more acidity and low alcohol percentage.

Grapes are directly pressed and add into inox tank without SO2. Before end of fermentation, we low temperature and filter the wine. We bottle it (when the wine has 20 g of residual sugar) and during winter, the fermentation slowly finish to degrade sugars in alcohol. It is a old fashioned way to do pet nat, and the most natural one.

The natural sparkling Roc'Ambulle is dark pink. This pet nat has nice mousse and oozes sweet cherries, raspberries and peardrops.

To serve at the aperitif, or on dessert, very fresh.

SPECIFICATIONS

Wine: Roc'Ambulle – sparkling rosé

Varietals: 100 %
Négrette

Appellation: Vin De France

Soil: Clay rich in iron oxide and silica
Vineyard

Age: 15 years Vineyard

Area: 3 ha

Agricultural Method:
Lutte raisonnée

ROC'AMBULLE

Mis en bouteille par la
SARL F. RIBES 31620 FRANCE

Production Rurale



9,5% vol.
750 ml

Vin de table de France turbulent
Ne contient pas de Sulfites