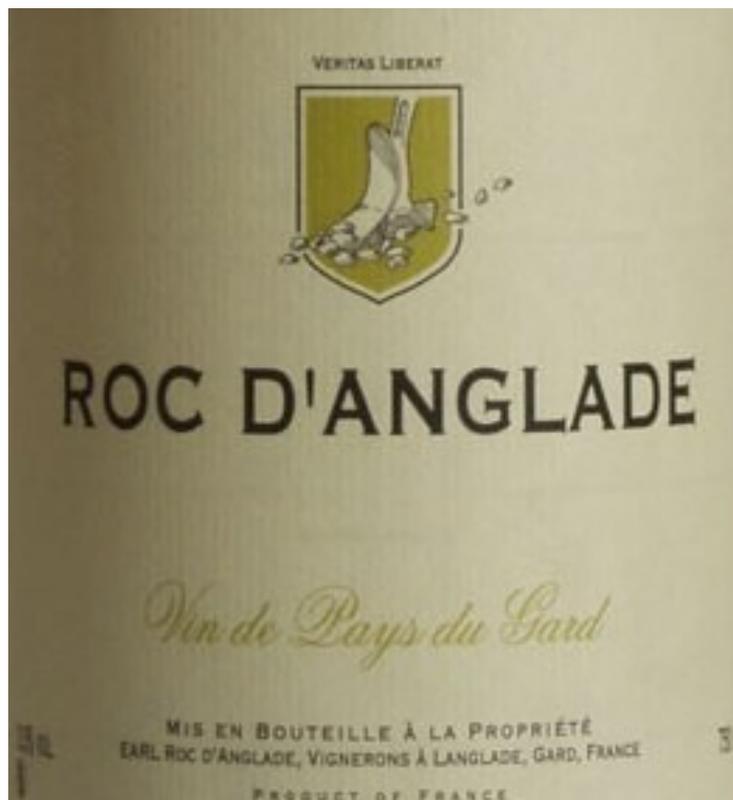


## copy of Roc d'Anglade white 2020



**Product price:**

**€150.00**

**Product features:**

Area: LANGUEDOC

Winemaker: Rémy Pedreno

Vintage: 2022

Appellation: IGP Gard

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: chenin

**Product short description:**

A great chenin from Languedoc, part of the "*exclusive circle of the best whites from the South*".  
The darling of sommeliers, very limited production!

**Product description:**

**PRESENTATION OF ROC D'ANGLADE**  
**+ ALL ITS OTHER CUVEES IN STOCK**

**Roc d'Anglade blanc 2022 signed Rémy Pedreno**

**Technical sheet written by the domaine :**

**VINEYARD** : 2 Ha (75 % Chenin, 15 % Chardonnay, 10% Grenache blanc and gris-Carignan blanc)

Density: 4,000 to 5,000 vines/ha

Average age of the vines: 20 years

Training: double cordon de Royat and goblet

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Terroir: stony on clay-siliceous limestone  
Slopes: North, South, and East exposures

**CULTIVATION:** Natural cultivation without pesticides or synthetic products  
Organic Farming Certification.  
Mechanical soil work, natural cover crop.

**HARVEST:** Manual  
Uncrushed pressing  
Yields: 33 Hl/ha  
No green harvest

**VINIFICATION:**  
Indigenous yeasts  
Settling for 24 hours  
Gravity filling  
Vinification in demi-muids of 6 Hl

**AGING & BOTTLING:** Aging in wood on fine lees for 12 months, then 6 months in stainless steel tank.  
Bâtonnage as needed.  
Filtration.

**TASTING:** Sensuality and Minerality