

# Le Roc des Anges "L'Oca" (macabeu) dry white 2023



**Product price:**

**€258.00**

**Product features:**

Area: ROUSSILLON

Winemaker: Marjorie et Stéphane Gallet

Vintage: 2023

Appellation: IGP Côtes Catalanes

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: maccabeu

Alcool: 13,5

LE  
ROC DES  
ANGES

## **Product short description:**

One of the superb parcel selections from Roc des anges, showcasing exceptional character in a very fine vintage.

## **Product description:**

**PRESENTATION OF ROC DES ANGES**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this wine

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**Technical sheet written by the domaine :**

Overlooking the cadastral map, this 60-year-old vineyard planted with macabeu on schist soils covered

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with a vein of red clay, takes the shape of a goose, "l'Oca" in Catalan.

Do not serve too cold. They have low alcohol and low pH, so there is no need to seek balance through cold; it would only break the mouthfeel and thus miss the wine. Serve at 13° in the glass to enjoy it between 15 and 18 °. Opening in advance for Iglesia Vella and l'Oca is always beneficial to have a wine that is fully expressed. The end of the bottle is always better, meaning when the wine has had enough air and warmed up! At that point, we have wines that express 100% of their nuances, including the delicacy that only reveals itself when "warm" and exposed to air. Avoid opening them in the phase between 2 and 5 years as the wine is still finding itself, caught between youth and evolution, and searching for its new balance.