

Roc d'Anglade red 2023



Product price:

€282.00

Product features:

Area: LANGUEDOC

Winemaker: Rémy Pedreno

Vintage: 2023

Appellation: IGP Gard

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 94/100

Cépage dominant: carignan

Product short description:

94/100 RVF. A finesse of tannins quite rare at these latitudes. One of the sommeliers' favorite wines: its elegance and complexity, after a few years of patience, inspire many gastronomic pairing ideas! The domaine delivers wooden cases of 12, we repackage them in neutral cartons of 6x75cl... unless you order 12 of course.

Product description:

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

The domaine delivers wooden cases of 12x75cl, we repackage them in neutral cartons of 6x75cl... unless you order 12 of course (for delivery in mainland France only).

Roc d'Anglade red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): **94/100**. *The 2023 red, devilishly seductive, deep and textured, has the energy of its juicy carignan, with notes of blackcurrant and blueberry.*

Technical sheet written by the domaine:

VINEYARD:

6 Ha

Grapes: 55% Carignan, 25% Mourvèdre, 25% Grenache- Syrah-Cinsault

Average density: 4,000 vines/ha

Average age of the vines: 25-30 years

Pruning: gobelet languedocien and double cordon de Royat

Terroir: limestone marl on clay-limestone-siliceous soil

Slopes: North, East, and South-West exposures

CULTIVATION:

Natural cultivation without pesticides or synthetic products

Organic Farming Certification

Mechanical soil work, natural cover crops

HARVEST:

Manual.

Whole-cluster at 80%.

Average yields: 27 HI/ha

VINIFICATION:

Indigenous yeasts

Open tank, no extraction

Average duration: 11 days

Gravity filling

AGING & BOTTLING:

Aging for 18 months on fine lees

1/3 in demi-muids (6 HI)

1/3 in muids (12 HI)

1/3 in foudres (30 HI)

Light filtration on white earth.

TASTING: Elegance and freshness