

# Roc d'Anglade red 2024 MAGNUM



**Product price:**

**€267.00**

**Product features:**

Area: LANGUEDOC

Winemaker: Rémy Pedreno

Vintage: 2024

Appellation: IGP Gard

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: carignan

## **Product short description:**

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!

## **Product description:**

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

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**Technical sheet written by the domaine :**

**VINEYARD :**

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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

Training: gobelet languedocien and double cordon de Royat

Terroir: limestone marl on clay-limo-siliceous soil

Slopes: North, East, and South-West exposures

**CULTIVATION:**

Natural farming without pesticides or synthetic products

Organic Farming Certification

Mechanical soil work, natural cover cropping

**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