

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 :

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 marls on clay-silt-siliceous soils

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