

Roc d'Anglade white 2024 (3 bottles)



Product price:

€138.00

Product features:

Area: LANGUEDOC

Winemaker: Rémy Pedreno

Vintage: 2024

Appellation: IGP Gard

Color: dry white

Unit Price: + 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 2024 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

Pruning: double cordon de Royat and goblet

Terroir: stony on clay-siliceous limestone

Slopes: North, South, and East exposures

CULTIVATION : Natural farming without pesticides or synthetic products

Organic Farming Certification.

Mechanical soil work, natural cover cropping.

HARVEST : Manual

Whole-cluster pressed

Yields: 33 Hl/ha

No green harvesting

VINIFICATION :

Indigenous yeasts

Settling for 24 hours

Gravity-fed 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