

ROCK ANGEL



PORTFOLIO ROLE AND PLACEMENT

- One step up from the Whispering Angel, the Rock Angel Rosé is for serious rosé lovers.
- It is a powerhouse wine that will rival any rosé producer today from Provence. It is time to introduce our Whispering Angel fans to the next level rosé. Connoisseur and edgy.
- “It all started with a Whisper... Now it’s time to Rock!”



FOOD PAIRINGS

- Seafood & shellfish
- A favorite oyster wine
- Grilled mahi mahi with asparagus
- Smoked salmon & dill
- Spaghetti a la vongole



GRAPE VARIETIES

Predominantly Grenache, Cinsault, and Rolle (Vermentino)



FORMATS AVAILABLE

750ml, 1.5L, 3L, 6L, 9L



KEY SELLING POINTS

- If you like the minerality of a Sancerre, you will love this...
- A powerhouse wine that will rival any rosé producer today from Provence.



TASTE PROFILE

- Shiny and transparent pale rosé color. Delicate red berry aromas with mineral notes.
- A touch of floral as well as spice notes. A touch of oak adds a creamy feel and texture. Rich and racy on the palate.
- Firm acidity with a long and silky finish. Powerful and elegant. A classy wine.



VINEYARDS

20 to 25-year-old vines. Mid elevation vineyards. Clay and rocky soils. AOC Côtes de Provence.



VINIFICATION

70% fermented in stainless steel tanks, 30% fermented in demi-muids (600L French oak barrels). Temperature controlled in both cases with bâtonnage' of the yeast lees. Six months of aging both in tank and barrel. Late bottling due to extended contact with yeast lees and barrel aging.