





CÔTES DE PROVENCE 2021

GRAPES GROWN FROM THE MOST
CHOICE LAND IN THE SURROUNDING
REGION OF LA MOTTE EN PROVENCE,
CONSISTING PRIMARILY OF GRENACHE
AND ROLLE (VERMENTINO). HARVESTING
AT SUNRISE TO NOON.

THE GRAPES WHICH ARE USED TO MAKE ROCK ANGEL ARE SORTED OPTICALLY.

DESTEMMING AND SLIGHT CRUSHING AT 7-8°C TO AVOID OXIDATION.

FREE RUN JUICE AND FIRST SLIGHT
PRESSING. NO MACERATION. BOTH FREE
RUN JUICE AND PRESSED JUICE
PARTIALLY VINIFIED IN DEMI-MUIDS
(600L BARRELS) AND STAINLESS STEEL,
BOTH TEMPERATURE CONTROLLED.

PINK.WINE

Very closed on the nose, with only a hint of minerality and some dark berries. Gentle oakiness is more evident on the palate, especially after decanting. The palate is rich and opulent, with the oak rather than fruit providing most of the heavy lifting. Acidity is nicely balanced and very well integrated. A structural rather than fruity rosé.

- Elizabeth Gabay MW

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A very pure and incisive nose, with refined mineral chalkiness to the fresh strawberry and grapefruit aromas. Again, pure is the word to describe the linear, dry palate, which delivers crisp yet textured acidity, together with elegant, freshly chopped raspberries and strawberries. A truly outstanding rosé here! Drink now.