



Caves D'ESCLANS
SACHA LICHINE

ROCK Angel

CÔTES DE PROVENCE 2022

JAMESSUCKLING.COM

91 PTS

White peaches, apricots, Mediterranean herbs and baking spices on the nose following through to a medium body with a succulent core of small berries and melon. Flavorful finish. Drink now.

 **WINEENTHUSIAST**
MAGAZINE

91 PTS

A rich, dense style of rosé, this has super-ripe fruits. Its combination of red fruits and rich citrus is full bodied. The wine has a tangy aftertaste, adding to the concentration of the wine. Drink now. - Roger Voss

GRAPES GROWN FROM CHATEAU D'ESCLANS VINEYARDS AND FROM THE MOST CHOICE LAND 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.