



Caves D'ESCLANS  
SACHA LICHINE

# ROCK *Angel*

CÔTES DE PROVENCE 2023

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.

**JAMES SUCKLING.COM**

**92PTS**

*A well-balanced and flavorful rosé with notes of red currants, candied raspberries and mild spices on the nose. It's medium-bodied and focused, with a delicious stream of forest berries and a tangy, mouthwatering finish. Drink now.*

*Delicate blue floral aromas, with a touch of minerality and grapefruit pith, opening out to reveal sweet yellow peaches and a whisper of oak. The palate is rich and bold with more ripe yellow peaches and a rich unctuous creamy body, the hint of oak continuing. There is some lovely linear freshness and a hint of salinity on the finish, but the weight of fruit dominates creating a much bigger and richer wine than WA 24. A difficult vintage which needed to balance acidity and ripeness.*

**Elizabeth Gabay MW**



**92PTS**

*Fresh aromas of strawberries and peaches are discernible, accompanied by a hint of citrus. On the palate, it is fresh and balanced.*