



## Whispering Angel

### CÔTES DE PROVENCE 2024

GRAPES GROWN FROM SOME OF THE MOST CHOICE LAND IN THE SURROUNDING REGION OF LA MOTTE EN PROVENCE, CONSISTING PRIMARILY OF GRENACHE, CINSULT AND VERMENTINO . HARVESTING AT SUNRISE TO NOON. THE GRAPES WHICH ARE USED TO MAKE WHISPERING ANGEL ARE SORTED OPTICALLY. DESTEMMING AND SLIGHT CRUSHING AT 7-8°C TO AVOID OXIDATION. BOTH THE FREE RUN JUICE AND PRESSED JUICES ARE VINIFIED IN STAINLESS STEEL. "BATÔNNAGE" IS TWICE WEEKLY. TEMPERATURE CONTROLLED.

### matthewjukes

Sacha Lichine thinks 2024 is one of the finest vintages he has ever seen in Provence. And, if this wine is anything to go by, he is right. This is a seamless, languid, soothing Whispering Angel with terrific balance and immediate appeal. Sometimes, this wine takes a couple of months to get into its stride. Sometimes, it misses summer altogether, falling into equilibrium in time for turkey at Christmas, although I suspect no one notices or even cares! In 2024, it is impeccable from the off. This is justifiably the most famous / best value rosé in the world and if anyone still thinks otherwise, one sip of this beguilingly lip-smacking wine will change their minds – Chapeau!

### JAMES SUCKLING.COM

92PTS

A well-rounded, focused and delicious rosé showing dried raspberries, frozen strawberries and mild spices on the nose. Medium-bodied with bright acidity. Balanced and driven, with a lively center palate and a persistent, flavorful finish. Drink now.



Citrus aromas of orange and subtle grapefruit lead on to a glossy palate of delicate strawberry and smoky lees.

91PTS

### TOM CANNAN'S WINE-PAGES.COM

90PTS

(2025) Like the first cuckoo of Spring, here we have the latest vintage of global sensation, the Whispering Angel Rosé. A massive brand, especially since LVMH took a controlling share, it is the usual Grenache, Cinsault and Rolle, made in stainless-steel with lees-stirring - but no oak. The nose has that attractive melange of rose-hip, gently floral character and plenty of small red berries butting up against fresh lemon. A little hint of pear-drop from its recent fermentation easily blows off to leave attractive, precise aromas. In the mouth it has the typical balance of succulence and a intensity with great freshness. It is dry, appetising, and remains a leading example of the Provençal style.

Classic aromas of grapefruit, peaches and cream with a very pretty floral extra, light white blossom and a touch of winter jasmine. On the palate the fruit is concentrated with a smooth silky texture, and a touch of textured dupion silk. Taut red currant acidity, with some pretty soft blue berries and abundant crunchy raspberries, lovely creamy weight and subtle salinity. 2024 looks like a premium vintage and this shows WA on top form. Elizabeth Gabay MW