



Roc d'Anglade

Rouge 2011

A vibrant wine with freshness, balance and a lot of fruits.

Appellation:	VDP Gard
Soils:	Sand, clay, chalky soils.
Varieties:	Carignan (50%), Mourvèdre (25%), Syrah (15%), Grenache (10%)
Yield:	26 hl/ha
Production:	28,000 bottles
Viticulture:	Organic farming (ecocert). Pruning. Hand harvest.
Vinification&ageing:	No destemming. Natural yeasts. Maceration and fermentation in vat for 18 days with punching of the cap. Ageing on lees for 16 months in large wood barrels of different sizes. Each plot is aged separately.
Alcohol (%vol):	14
Total acidity (gH₂SO₄/l):	3,72
PH:	3,4
Total SO₂ (mg/l):	18
Tasting:	Red fruits and mineral notes on the nose. Elegant balance of tannin with acidity, great minerality and fruit and a refreshing finish.
Ideal with:	Grilled beef, roasted chicken.