



CÔTES DE PROVENCE 2017

Grapes grown from Chateau d'Esclans' vineyard, consisting primarily of Grenache and Rolle (Vermentino). Harvesting at sunrise to noon. Grapes are sorted by optical eye electronically and manually three times. Destemming and slight crushing at 7-8°C to avoid oxydation. 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.



WOODS WINES DISTRIBUTION  
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matthewjukes

18.5<sub>20</sub>

*There is no doubt in my mind that this is the most serious and rewarding Rock Angel of all time and this, of course, includes the early years when it was called, simply, Château d'Esclans Rosé. Borrowing a small slice of fruit from Garrus, the mid-palate of this wine is more intense and more profound than ever before and this gives it its own, marvellously well-defined character and accompanying attitude. With so much more gravitas than its happy-go-lucky Angel stablemate, but a more immediately drinkable outlook than Les Clans and Garrus, this is the real deal for those in search of class and sophistication but without spending a fortune!*

17/20 - 90/100

*Lovely pale and fresh rose, light florality with red summer fruits (wild strawberries) and a touch of melon and peach on the nose, quite broad on the palate with lively natural concentration, the finish lifted by a refreshing acidity. This is a wine with charm and elegance, perfect for a summer lunch.*

Steven Spurrier



91/100

*Pale rosé colour with a bright hue. Layered nose, rather ripe red fruit, citrus (perhaps some gentle oak or lees ageing). Dense palate with a fine texture, rounded with mild extract, red berry and citrus flavours followed by a long bright finish. Serious vinous structure.*

Andreas Larsson



90/100

*This is a soft, aromatic and ripe wine. It wears its high alcohol lightly, showing off good acidity as well as rich strawberry flavors. An attractive touch of spice mingles with the final crisp acidity. Drink now. RV*



GOLD 93/100