

# CHÂTEAU D'ANGLÈS CLASSIQUE ROSÉ

## 2023

**Country**

France

**Region**

La Clape

**Varietal**

40% Cinsault  
30% Grenache  
30% Mourvèdre

**Winemaker**

Eric Fabre  
Vianney Fabre

**Alcohol Content**

13%

**Total Sulfur**

No data

**Residual Sugar**

No data

**Acidity**

3.3

### HISTORY

Nestled in La Clape of Languedoc, Château d'Anglès pays homage to Bathèlèmy Etienne d'Anglès, the 18th century mayor who reclaimed the vineyards from royal reign after the French revolution. The vineyards were split after his passing until they were recently reunited by the Fabre family who have reinvigorated the name after the 2015 La Clape appellation designation.

Eric Fabre's pedigree -including eight prolific years as wine maker technical director at Château Lafite Rothschild- brings both prestige and focus in extracting and celebrating the unique terroir and native varieties of the region, while forging commitment to protect the family legacy by pursuing Demeter certifications ensuring that the land will thrive for generations to come.

### VINIFICATION and MATURATION

De-stemmed, slow pressed, juice is gravity-fed into vats, each variety is vinified separately. Cleaned from raw lees twice, traditional temperature-controlled fermentation. Batonnage in concrete vats for 3 months. Natural stabilization and static clarification by gravity, unfiltered, unfiltered. Indigenous yeasts, Demeter certified.

### VINEYARD



Hard limestone screes of the mountain of La Clape. Miocene pebble terrace. Warm and dry climate tempered by the Mediterranean Sea.

### TASTING NOTES



An extremely pale-pink color, this pretty rosé offers notes of strawberry hull and white raspberry that are framed by hints of pink flowers, garrigue herbs and melon rind. The light-weight palate is easy and bright, with great verve and lingering tones of white peach and cherry. (Wine Enthusiast - 2024)

### FOOD PAIRING



Bagels and lox, goat cheeses, grilled fish, rotisserie chicken and as an apéritif with dry-roasted nuts.

