





CÔTES DE PROVENCE 2020

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.

matthew**jukes**

2020 Rock is a magnificent creation and this wine soars above the others in terms of structure balanced with innate elegance. The oak involvement is so well-judged and so well-integrated in this wine it is barely noticeable as a flavour but as a texture enhancer, it is second to none. Luxurious, aerial, composed and effortlessly grand, Whispering Angel's big sister is a thrilling wine in 2020 and it is worth noting that this is not an aperitif wine but a serious accompaniment to fine food.

JAMESSUCKLING.COM 92PTS

A pale peach-colored rosé with aromas of roses, strawberries, raspberries and nectarines. It's medium-bodied with crisp acidity and a juicy, creamy palate. Deliciously fruity with good concentration and length. Drink now.

Jancis Poloison

Jancis Robinson.com

16/20

Extremely pale, even paler than Whispering Angel from the same stable. Almost white. Good smooth, flattering texture and a degree of salinity on the finish. Definitely worth paying the premium for this. Salivatory and with a bit of guts. Though there's just a little obvious sweetness on the end

PINK.WINE

Pale pink. Floral aromas with hints of candied fruit. Restrained, some white fruit and a hint of orange peel. Lovely balance on palate that more than makes up for boring nose - really smoothly integrated acidity that blends seamlessly with the slightly herbal citrus notes. Creamy without being buttery and flabby. Very well made, lovely structure and extraction, but shy of what it is and trying not to offend. Creamy white fruit, hints of candied lemon peel, white peach and melon. Fresh and crisp acidity, and very aromatic fruitiness.

- Elizabeth Gabay MW

JOANNA SIMON FOOD AND WINE

Subtle, creamy, roast almond and walnut flavours (from partial barrel fermentation) wrapped in peach and orange fruit and a long, saline finish. It's complex, finely structured, balanced and textured and, although perfect now – and good with food – there's no hurry to drink it. As delicious as it is impressive.