



## ROC D'ANGLADE

The Domaine Roc d'Anglade is located in a village in the Gard, not far from the town of Nîmes. The village Langlade is renowned for the fineness of its wines since the 15th century and has received numerous awards through the centuries, including the royal symbol of quality under Louis XIV (1696). Before the arrival of the Phylloxera, the reputation of the wines of Langlade was equivalent to that of the great wines of Burgundy.

Today the Domaine is owned by Remy Pedreno, a former computer programmer, who produces structured and elegant wines.



### History

**The municipality of Langlade, located near Nîmes in the Gard, has an authentic wine tradition.**

Already in 1669 Louis XIV bestowed the city's coat of arms: "in silver, three vine stakes on a green background" ("d'argent à trois Échalas de sinople"), a symbol of the close relationship of the village to viticulture. In 1868 the wine culture in Langlade reached its apogee: The village had 650 inhabitants, 165 wineries and 900 hectares of land, 650 hectares of which were planted with vines. The wine from Langlade was among the most famous wines of France at the time, the only wine of the Midi listed as "a complete wine with a great bouquet" along with Clos de Vougeot and Montrachet (Le Vin, A. Hébert, 1896, page 26). The Domaine Roc d'Anglade was founded in 1999 as the third estate of the municipality, bearing witness to the rebirth of the Cru. In 2017, the municipality counted a population of 2000 habitants, with six wineries and a total of 70 hectares of vineyards.

### Fresh Terroir

The winery employs the traditions of the Languedoc. We combine different varietals and terroirs in our wines because the climate allows us to do so. For red wine: primarily Carignan, Mourvèdre, Syrah, Grenache and Cinsault. For white wine: mostly Chenin, Chardonnay, Grenache blanc et gris, Carignan blanc. For rosé: predominantly Mourvèdre, Carignan, Grenache, Syrah and Cinsault.

The ten hectares of vineyards of the estate consist of a mosaic of five to 60 year-old vineyards. The largely northerly and easterly orientation of the vineyards highly favours acidity in the grapes. The cracked structure of the limestone-rich subsoil allows the roots to penetrate deeply and to draw minerality from the rocks, contributing character and longevity. Residual soils, composed of clay, sand, silt and marl, confer elegance, body, complexity and finesse to the wines. This terroir expression is the consequence of low yields (30 Hl/Ha); and of biological culture listening vegetal needs, to preserve his vitality.



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### Manual Harvest

When making decisions, we have confidence in our senses. To determine the optimal time to harvest, we rely solely on the taste of the grapes without further analysis to determine maturity. We prefer early harvesting, at a time when the fruit is still fresh and not overripe. Freshness and vitality guarantee a long life and a continual improvement of the wines.

### Softness Vinification and aging

Our main goal is harmonious fermentation, carried out exclusively by natural yeast, without correction of acidity or degree, nor enzym. Since we attach no great importance to strong extraction, the wines remain a relatively short time on the skins; one to two weeks. The aging of the wines aims to refine them and bring their potential to full expression without fatigue. We use very minimal amounts of sulphur, only as much as necessary to maintain the purity and power of expression of the wines. The wines mature in wooden vats and hogsheads which have few years, as we strive for elegance and a delicate structure, without aromatization.

### Philosophy

Respect of man and life in general are our central tenants. We received certification for organic farming in 2011. For us, wine is not an end in itself, but a means of expression and unity with the terroir, the vintage, our fellow human beings... and ourselves! We strive to create vibrant wines that please at any time during their lives; wines that we will drink with food, with people we love. Soul stirring wines appealing to everyone, wines that, we hope, may enable one to find self-knowledge.

*Rémy Pédréno*

## CLIENTS ETOILES MICHELIN 2017

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Astrance à Paris 16<sup>ème</sup>

L'Assiette Champenoise à Reims

L'Auberge des Cimes à St-Bonnet le froid

L'Auberge du Vieux Puits à Fontjoncouse

Georges Blanc à Vonnas

Guy Savoy à Paris 17<sup>ème</sup>

L'Arnsbourg à Untermuhlthal

L'Arpège à Paris 7<sup>ème</sup>

La Bouitte à St-Martin de Belleville

La Vague d'Or à St-Tropez

Epicure au Bristol à Paris 8<sup>ème</sup>

Flocons de sel à Megève

Lameloise à Chagny

Le Meurice à Paris 1<sup>er</sup>



## ROC D'ANGLADE

Le Petit Nice à Marseille

Michel et Sébastien Bras à Laguiole

Pic à Valence

Pierre Gagnaire à Paris 8<sup>ème</sup>

Hôtel de Ville à Crissier (Suisse)

Le Fat Duck à Bray (Royaume-Uni)

Schwarzwaldstube à Baiersbronn (Allemagne)

GästeHaus à Saarbrücken (Allemagne)

Per Se à New-York (USA)

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Akrame à Paris 16<sup>ème</sup>

Anne de Bretagne à La Plaine-sur-Mer

L'Atelier de Joel Robuchon à Paris 7<sup>ème</sup>

L'Atelier de Jean-Luc Rabanel à Arles

Alexandre à Nîmes-Garons

Casadelmar à Porto-Vecchio

Hôtel Patrick Jeffroy à Carantec

Jean-François Piège à Paris 7<sup>ème</sup>

Maison Jeunet à Arbois

Joël Robuchon Métropole à Monaco

La Bastide de Capelongue à Bonnieux

Lasserre à Paris 8<sup>ème</sup>

Albert 1<sup>er</sup> à Chamonix

L'Amphitryon à Lorient

L'Oustau de Baumanière aux Baux de Provence

La Mère Brazier à Lyon

La Palme d'Or à Cannes

La Pyramide à Vienne

La Table de Joel Robuchon à Paris 16<sup>ème</sup>

La Table du Lancaster à Paris 8<sup>ème</sup>

Le Grand Hôtel les Terrasses à Uriage



## **ROC D'ANGLADE**

Le Bateau Ivre à Courchevel

Le Bateau Ivre au Bourget-du-Lac

Le Carré des Feuillants à Paris 1<sup>er</sup>

Le Chabichou à Courchevel

Le Parc Les Crayères à Reims

Le Clos des Sens à Annecy

Le Cinq à Paris 8<sup>ème</sup>

Le Neuvième Art à Lyon

Le Puits Saint Jacques à Pujaudran

Le Relais de Cordeillan-Bages à Pauillac

L'Hostellerie de Plaisance à St-Emilion

Jean Sulpice à Val Thorens

Michel Sarran à Toulouse

Pierre Gagnaire pour les Airelles à Courchevel

Christopher Coutanceau à La Rochelle

Serge Vieira à Chaudes-Aigues

Le Taillevent à Paris 8<sup>ème</sup>

Yoann Conte à Veyrier-du-Lac

Grand Hôtel à Stockholm (Suède)

Chateauvieux à Satigny (Suisse)

Grand Hôtel les 3 Rois à Basel (Suisse)

Manoir aux 4 saisons à Great Milton (UK)

The Ledbury à Londres (Royaume-Uni)

Dinner, Heston Blumenthal à Londres (UK)

Tantris à Munich (Allemagne)

Le Moissonnier à Cologne (Allemagne)

**Sixteen à Chicago (USA)**