



# AOC LANGUEDOC

## COL DES ANGES

2024

RED

75CL

*Privilege*



GRAPE VARIETIES : SYRAH, GRENACHE, MOURVEDRE

SOIL : CLAY-LIMESTONE

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 13,5%

WINEMAKING : TRADITIONAL WINEMAKING WITH LOAD SHEDDING. LONG VATTING (3-4 WEEKS)

Beautiful intense color. Nose of small red berries with complex garrigue notes and hints of black spices, chocolate, and mocha. Beautiful balanced, complex, rich palate with notes of caramel and spiced fruits. Intense, harmonious, and silky finish with hints of truffle.

MEDALS : GOLD MEDAL

CONCOURS VINALIES INTERNATIONALES 2025

CONCOURS VINALIES NATIONALES 2025



BEST SOMMELIER IN THE WORLD

WORLD'S BEST WINEMAKER