

# Le ROC des ANGES

Montner

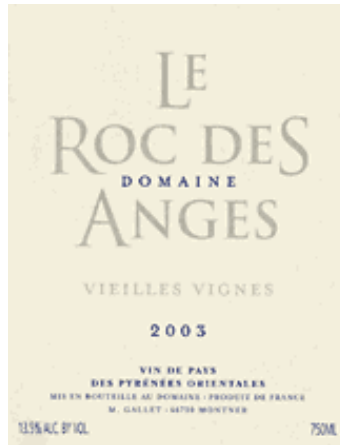
Roc des Anges is the fulfillment of a dream for twenty-six year old Marjorie Gallet ... and a wine that might well figure in the dreams of those who taste it.

Marjorie grew up in Côte Rotie country, but – alas for her – not in a vineyard-holding family. After graduating from Montpellier, she went to work for Roussillon's most prominent and justly renowned vintner, Gerard Gauby. At the same time, her sojourn in Roussillon brought Marjorie in contact with the man about to become Mas Amiel's winemaker ... and her husband: Stephane Gallet

It is virtually impossible for a person of modest means to dream of acreage in France's appellated vineyards, but Roussillon – at least four years ago – was an exception, a place where, with a few friends as co-investors, Marjorie Gallet was able to acquire several rocky, schistic vineyards planted in diverse exposures with a veritable genetic treasure of old Carignan and Grenache. "Old vines, old soil. I am the only young thing at the domaine," she jokes.

The town of Montner takes its name from the "black" darkness of the ancient surrounding schistic rock, so "rotten" you can break even massive pieces of it across your knee. This explains the root penetration that permits rich yet mineral, filigree character in the resulting wines. On one parcel, a massive deposit of quartzite set strikingly against so much "Monte Negro" – gives the domain its name – "Rock of Angels".

New plantings of Syrah have joined the Grenache and Carignan, and there are little bits



of two traditional local white varieties as well: Grenache Gris and Macabeu, the former vinified in two new barriques and the latter as vin de paille. Marjorie sees the role of Syrah in her Côtes de Roussillon Villages as that of "a mediator between Grenache and Carignan." The latter two varieties remain center stage at Roc des Anges. "A young and inexperienced vintner needs old vines, just as a young rider needs a gentle and experienced horse," opines Marjorie.

Cultivation of the vines is strictly organic. They are trained high to take the blasts of wine that lower yields but also lower searing summer temperatures, and enhance flavor. Cellar methods – from a wooden basket press and manual pigeage through passive bottling – are almost by necessity low tech.

The results of the first harvest – 2001 (of which Vintner Select claimed 25%!) – confirmed a new vinous star from some of the finest terroir, most venerable viticultural, and keenest human raw material anywhere in the world. Majorie has gone on to master the challenging successor vintages.

Roussillon

## Côtes du Roussillon

### Côtes du Roussillon -Villages

Varieties: *Carignan, Grenache, Syrah, plus tiny acreage of Grenache Blanc and Macabeu 40% of the vines are in excess of 90 years.*

Total acreage: *33 acres, although 53 are plantable in total.*

Average production: 800 cs.

(600 cs. is Cotes du Roussillon rouge) gradually increasing to 6-7,000 cs.

Vinificatory details: *Gentle manual pigeage and vinification in barriques.*

### Côtes du Roussillon-Villages

*40% Grenache; 40% Carignan:20% Syrah*

#### V.d.P. blanc (*Grenache Gris*)

**"1903" Vieux Carignan (V.d.P.)**  
[Vin de pays des Pyrénées-Orientales]

**"A" Macabeu passerille** [Vin de Table]