

SPECIAL
PURCHASE

HAWKSHEAD WINES

FRENCH ROSÉ OFFER

LIMITED
OFFER

CHATEAU D'ANGLES ROSÉ, LANGUEDOC



Earlier this year we introduced the wines of Chateau d'Angles, gems crafted by Eric Fabre in the La Clape region of the Languedoc. Building on the experience he gained as Technical Director of Chateau Lafite-Rothschild, Eric has made some stunning wines here since he and his family took over the Chateau in 2002. The Grand Vins, both white and red, are some of the best wines produced in the Languedoc but perhaps the most interesting wine is the rosé. This is a full-bodied wine from mainly Mourvedre, with a little Syrah and Grenache, and is a rosé with real character and depth.

On a recent visit to us Eric confessed that the rosé was the family favourite and whenever there was a celebration or party, this was always the wine his children demanded. He recounted one occasion when on returning to the house after a business trip he found a raft of empty rosé bottles floating in his swimming pool together with a note from the family (shown right with Eric in the centre) thanking him for his generosity in providing the wine!

Given the family demand we are extremely fortunate that Eric offered us a parcel of his 2008 rosé at a great price. Most people focus on premium white and red wines, which means that top rosés tend to get over-looked. Eric's rosé is fabulous, but it is a serious wine and not inexpensive. Once tried, people often come back for more, but how do you get wine lovers to try his rosé for the first time? The answer is to offer it at a great introductory price!



So we are delighted to offer Chateau d'Angles Rosé with savings of up to 25% including Free Delivery.



It has always been Eric's dream to own a vineyard on the Mediterranean and in 2001, with his wife Christine, he discovered Chateau d'Angles, dominated by the rocky outcrop of La Clape and with vineyards running down to the Mediterranean shore. The setting was idyllic, but Eric also recognised the potential of the soil, the climate and the local grape varieties, notably Mourvedre and Bourboulenc.

Once established in the ancient 'mas' farmhouse, Eric set about introducing sustainable vineyard practices and re-planting a significant proportion of the 36ha of vineyards to Mourvedre. In common with the premium wines of Bordeaux but unusually for the Languedoc, the harvested grape bunches are all destemmed and after a temperature controlled fermentation the wine is simply and naturally clarified by gravity with no fining or filtration. This slow and expensive process ensures the depth and richness of the fermented wine is retained through to the bottle. This attention to detail and Eric's passion is clear in the steady increase in wine quality and the numerous accolades he has received. He is a warm, approachable man who has that rare and elusive ability to craft really great wines. His are not simply premium quality wines from Languedoc, but the product of the special *terroir* of La Clape.

Our 25% introductory saving means that you can taste some of the magic that Eric Fabre brings to the wines from this part of southern France for a little over £7, delivered to your door.

FR3418P

Ch. d'Angles Rosé 2008, Coteaux du Languedoc 14.5%

£8.99



You often find premium estates bleeding some of the juice from their best red grapes shortly after crushing and using this to produce a pale rosé wine. Whilst the technique concentrates the red wine, the rosé is simply a necessary by-product. So when presented with rosé that comprises 80% of the uncompromising and heavyweight Mourvedre grape, you would be forgiven for jumping to the same conclusion. However, this is no ordinary estate and Eric selects and presses the Mourvedre specifically for his rosé. The result is a remarkable wine that Eric maintains will improve for up to five years from vintage and is in marked contrast to the many of the uninspiring and yet more expensive rosés wines sold as Tavel or Lirac. The unique *terroir* of La Clape is yet to be recognised within Languedoc, though Eric is working on this. In the meantime the wine has to be labelled Coteaux du Languedoc, even though the limited production is all from his own vines in La Clape, comprising 80% Mourvedre and 10% each of Syrah and Grenache.

An intense, structured yet refreshing wine with pink flamingo colour and aromas of strawberry, redcurrant and spring flowers. Full and aromatic but not heavy despite the significant alcohol. Flavours of peach, apricot, gooseberries and hints of summer fruit are balanced by an attractive mineral freshness that lingers nicely on the dry, savoury finish. Unfiltered but lightly fined to stabilise the colour. Serve at a cool but not cold 12°C and enjoy over the next 2 to 3 years.

PRESS PRAISE

'Definitely a smooth and seductive wine from our Winery of the Year.' Gault-Millau
'This rosé calls you with its intense fruit and springtime aromas.' Terre de Vins
'Fresh and balanced wine with flavours of gooseberry, citrus fruit and seductive palate.' Dussert-Gerber
'A great food rosé' Imbibe Magazine

Ch. d'Angles Rosé – Save up to 25%

FR3418P	Ch. d'Angles Rosé 2008 Coteaux du Languedoc, France 14.5%	£8.99
FRC029P	6 bottles of d'Angles Rosé – a saving of £10.79 or 20%	£43.15
FRC030P	12 bottles of d'Angles Rosé – a saving of £28.47 or 25% with Free Delivery	£85.40