



CHÂTEAU
ROC DE CALON



Appellation :

Montagne Saint-Emilion

Vinification :

Traditional, in thermo-regulated steel vats with a micro-oxygenation process

Production:

35,000 bottles on average

Maturing:

Twelve to fifteen months in new casks (40%) and casks used for one or more wines (60%)

Bottling:

On the estate

Serving temperature:

16 to 18°C

Ageing potential:

Excellent ageing potential (eight to ten years)

Sales:

By appointment at the estate

To the public and to wine merchants in Libourne and Bordeaux

SAS Vignobles Laydis, 3 Barreau, 33570 Montagne

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