



CHÂTEAU
ROC DE CALON



Appellation :

Montagne Saint-Emilion

Vinification :

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

Production :

10,000 bottles on average

Maturing :

Three months in oak casks

Bottling:

On the estate

Serving temperature:

16 to 18°C

Ageing potential:

1 to 5 years

Specially produced as a young wine. Can be enjoyed immediately; full potential after one year.

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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SAS VIGNOBLES LAYDIS au capital de 330 000€ / SIREN : 499 960 01 1 RCS LIBOURNE / SIRET : 499 960 01 1 00017 APE 01 21Z / TVA FR 85 499 960 01 1 / ACCISES : FR 007926 E 1538