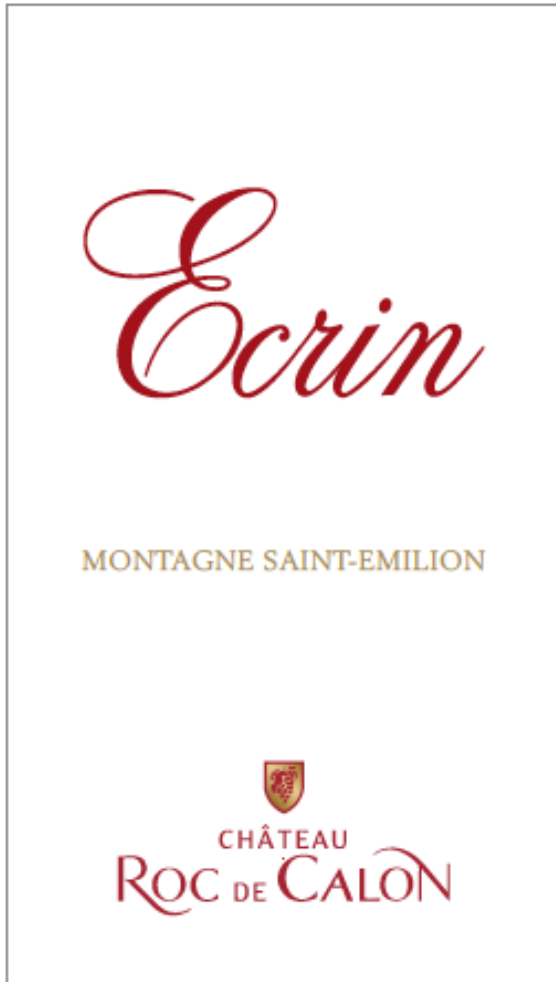




CHÂTEAU
ROC DE CALON



Appellation :

Montagne Saint-Emilion

Vinification:

5hl oak casks Small, steel conical vats

Production:

2,500 bottles on average

Maturing:

15 - 18 months in new casks

Bottling:

On the estate

Serving temperature:

16 to 18°C

Ageing potential:

Can be enjoyed immediately after bottling; also has excellent ageing potential (eight to fifteen 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

Tél. + 33 (0)5 57 74 63 99 / Fax. + 33 (0)5 57 74 51 47 / Email. contact@rocdecalon.com / Site www.rocdecalon.com

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