



CHÂTEAU
ROC DE CALON



Designation :

French rosé wine

Vinification :

At low temperature to preserve the grape's floral and fruity aromas

Production :

2 000 bottles and 1 000 magnums

Maturing :

In stainless steel vats

Bottling :

On the estate

Serving temperature :

4 to 8 °C

Ageing potential :

Wine matured and bottled for the pleasure of drinking immediately

Commercialisation :

By appointment at the Château

Private customers

Wine merchants - Hotels - Restaurants

France - Export

SAS Vignobles Laydis, 3 Barreau, 33570 Montagne

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