



MONTAGNE SAINT-ÉMILION



CHATEAU
ROC DE CALON

Ever since Théophile, Robert's father-in-law and Bernard's grandfather, bought the first hectares on the Butte de Calon hill, the family has forged an indissoluble bond with the terroir from which it produces its wine. On the land of Château Roc de Calon, in the heart of Montagne Saint-Emilion, an ancestral skill is handed down through the generations, in line with the family tradition. A terroir in the image of those who produce its wines, giving the name its unique personality. According to the French proverb, a family that shouts is one that is united; in Bernard Laydis's household, it is as if the family had drawn its temperament from the very mountain.



PEOPLE OF THE LAND

For four generations, the Laydis family have lived out their passion for wine, without ever actually working in the field: all have chosen different careers. But the call of the wine and the family estate always brings them home to the land that has been handed down from father to child.

Château Roc de Calon—four words describing this haven to which Thomas and Marie, the children, now grown up, of Bernard and Sylvie, return whenever possible to carry on the work of this unique estate, from which they draw their strength, their inspiration, and to which they bring the energy, enthusiasm and passion of people who know what they want, who love to share, to talk, to assert their pleasure of being together.



A UNITED FAMILY

Château Roc de Calon is a perfect example of the symbiosis between men and what they make: all of the estate's cuvées seem to reflect the personality of somebody in the family. Every one a different character... and a family togetherness. Wine-lovers know how sharing a good wine brings people closer, creating a bond based on this special experience.

It is precisely this power, deriving from the encounter between a unique terroir and the exceptional characters of those who work it, that is felt in these remarkable wines. An energy that is reproduced in the other symbols of the estate: from the imposing wooden bull that welcomes visitors to the cellars of the Château to the motor sports so popular in the Laydis family and so well-suited to their character.



SHARED STRENGTH





APPELLATION

Montagne Saint-Emilion

VINIFICATION

Traditional, in thermoregulated steel vats with a micro-oxygenation process

PRODUCTION

15 000 bottles on average

MATURING

Three months in oak casks

BOTTLING

On the estate

SERVING TEMPERATURE

16 à 18 °C

AGEING POTENTIAL

1 to 5 years

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

DAYLIS



APPELLATION

Montagne Saint-Emilion

VINIFICATION

Traditional, in thermoregulated steel vats with a micro-oxygenation process

PRODUCTION

50 000 bottles on average

MATURAGE

12 to 15 months in new casks (40%) and casks used for one or more wines (60%)

MISE EN BOUTEILLE

On the estate

TEMPÉRATURE DE DÉGUSTATION

16 to 18°C

POTENTIEL DE GARDE

Excellent ageing potential (8 to 10 years)

CHÂTEAU
ROC DE
CALON



APPELLATION

Montagne Saint-Emilion

VINIFICATION

*5hl oak casks Small,
steel conical vats*

PRODUCTION

2 500 bottles on average

MATURAGE

15 - 18 months in new casks

BOTTLING

On the estate

SERVING TEMPERATURE

16 à 18 °C

AGEING POTENTIAL

*Can be enjoyed immediately after
bottling; also has excellent ageing
potential (8 to 15 years)*

ÉCRIN



APPELLATION

French rosé wine

VINIFICATION

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

PRODUCTION

2 000 bottles and 1 000 magnums

MATURAGE

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*

NUANCE



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CHÂTEAU
ROC DE CALON

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. DRINK WITH MODERATION