



CHÂTEAU  
ROC DE CALON



**Appellation:**

Montagne Saint-Emilion AOC

**Wine blending:**

Merlot (100%)

**Vinification:**

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

**Production:**

10,000 bottles on average

**Maturing:**

9 months in stainless steel vats + 3 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 Château

Private customers

Wine merchants - Hotels - Restaurants

France - Export

*SAS Vignobles Laydis, 10 route de Barreau, 33570 Montagne - France*

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