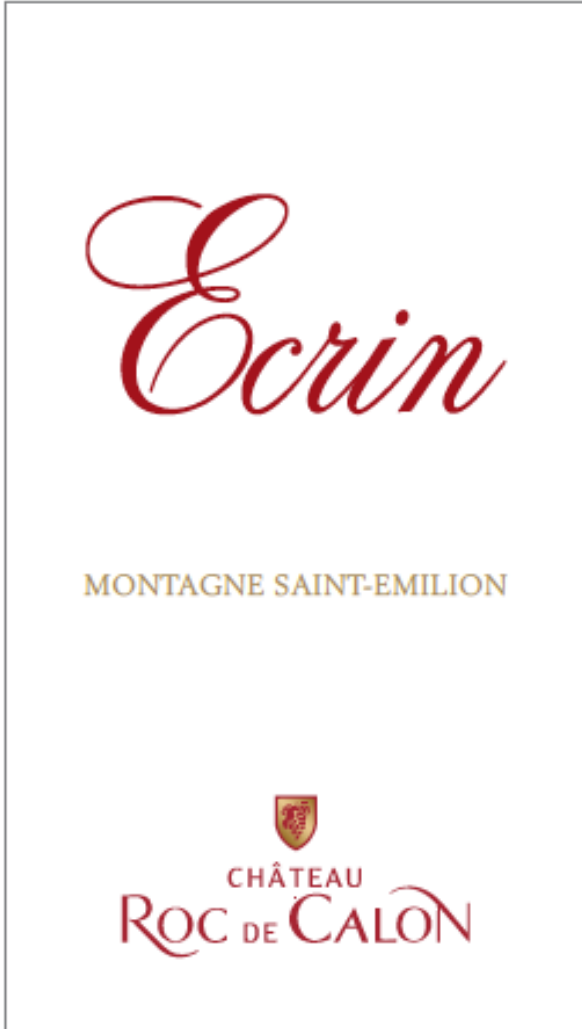




CHÂTEAU
ROC DE CALON



Appellation:
Montagne Saint-Emilion AOC

Wine blending:
Merlot (65%) - Cabernet (35%)

Vinification:
5hl oak casks Small
Stainless steel conical vats

Production:
5,500 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
Excellent ageing potential (eight to fifteen years)

Sales:

By appointment at the Château
Private customers
Wine merchants - Hotels - Restaurants
France - Export

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

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