



CHÂTEAU
ROC DE CALON



Designation:

French rosé wine

Wine blending:

Cabernets (100%)

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 dinking immediately

Commercialisation:

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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