



CHÂTEAU
ROC DE CALON



Appellation:

Montagne Saint-Emilion AOC

Wine blending:

Merlot (80%)
Cabernets (20%)

Vinification:

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

Production:

35,000 bottles on average

Maturing:

12 to 14 months in concrete vat (50%) and oak casks (50%)

Bottling:

On the estate

Serving temperature:

16 to 18°C

Ageing potential:

Excellent ageing potential (eight to ten 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