



Château Roc de Calon, AOC Montagne-Saint-Emilion, Red, 2022

AOC Montagne-Saint-Emilion, Bordeaux, France

Fruit, finesse and elegance: the winning trio for this wine from a privileged terroir. Dominant in the blend, this Merlot seduces with its greedy notes of pastry aromas that give way to ripe fruit. On the palate, it unfurls a silky body and finely woody notes. A promise of emotions for this harmonious wine.

PRESENTATION

Vinified for 4 generations, from great-grandfather to great-grandson, this wine is the very essence of our estate. Luscious, fruity and powerful, it can be adapted to any occasion. A wine for every table...

THE VINTAGE

The 2022 vintage is an exceptional one, perhaps the vintage of the century. Our vines have shown incredible resilience in the face of record drought and high temperatures, producing dense, concentrated, fresh and fruity red wines. This surprising vintage could well surpass previous ones and leave an indelible mark on the history of our vineyards.

LOCATION

Area under vine: 21 hectares

Grape varieties: 80% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon, 5% Malbec

Appellation : Montagne Saint-Emilion

TERROIR

Terroir : Clay-limestone, clay-silica and sandy soils.

IN THE VINEYARD

Manual pruning in winter on hillside plots and later on other plots to delay budburst and the onset of frost. Branched cane shoots reused as soil compost. Controlled yields. Mechanical harvesting.

WINEMAKING

Traditional, temperature-controlled stainless-steel vats combined with micro-oxygenation. Alcoholic fermentation followed by malolactic fermentation. Daily pumping-over and punching-down.

AGEING

12 to 14 months in French oak barrels.

VARIETALS

Merlot 80%, Cabernet franc 10%, Cabernet sauvignon 5%, Malbec 5%

13,50 % VOL.

GM: This product contains no GMOs or GMO-derived components. Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 21 ac

Yield: 45 hL/ha

Age of vines: 30 years old



Château Roc de Calon
SAS Vignobles Laydis, Château Roc de Calon, 10 route de Barreau, 33570 Montagne
Tel. 0557746399 - contact@rocdecalon.com
www.rocdecalon.com   
ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



SERVING

Serve at around 17/18 degrees, decant if possible or open an hour before serving.

AGEING POTENTIAL

5 to 10 years

TASTING

This vintage reveals a deep garnet-red color with subtle purple highlights. On the nose, it charms with a rich palette of aromas combining black fruits and delicate spicy nuances. On the palate, its round, generous texture reveals gourmet flavors, with fruity touches that elegantly carry through to a refined finish. A complex, harmonious wine.

VISUAL APPEARANCE

Intense garnet-red with purple highlights.

AT NOSE

Beautiful aromatic palette combining blackberry and black cherry aromas with fine smoky notes.

ON THE PALATE

Round and dense on the palate, with lovely raspberry notes ending on delicate hints of dried fruit.

FOOD PAIRINGS

Aperitif: Platter of fine charcuterie (dry-cured ham, terrines), tapas.

Game: Roast pheasant, wild boar stew with berries.

White meats: Supreme of poultry, roast veal.

Red meats: Beef fillet with pepper sauce, grilled entrecôte.

Poultry: Duck with cherries, roast capon.

Cheeses: Camembert, Brie, character cheeses (Comté, Bleu d'Auvergne).

Desserts: Red fruit tart, dark chocolate fondant, blackberry pavlova.

World cuisine: Lamb tagine, spicy beef empanadas, beef enchiladas.

French specialties: Beef bourguignon, duck confit, grilled prime rib.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Desserts, Cheese, Game, French cuisine, White meat, Red meat, Poultry

REVIEWS AND AWARDS



92/100

"Medium deep ruby red colour. Pure and fragrant on the red fruity side with raspberry, red currant, fine oak and butterscotch notes. The palate shows a dense structure with finely rounded extract, digest and supple with elegant red berry notes, mild spice and a long velvety finish."

Tasted, Andreas Larsson, 10/06/2024

Yves Beck

93/100

"A superb bouquet that links ripe and refreshing notes. Without a shadow of hesitation, the wine announces greatness and complexity. The black fruit notes create a symbiosis with hints of garrigue, synonymous with freshness. On the palate, it is above all the chalky character of the limestone that stands out. The wine combines power and sapidity. Luscious on the palate, it is carried by compact tannins and an incisive structure. 2026-2042"

Yves Beck - Beckustator, 12/04/2024





91/100

"An attractive wine, the 2022 Roc de Calon exhibits aromas of dark berries, sweet cherries, lilac and pencil lead. Medium to full bodied, enveloping and round, its a serious wine with powdery tannins and a long, fleshy finish."

Yohan Castaing - The Wine Advocate, Robert Parker, 03/04/2023

Type of bottle
Bouteille bordelaise

Volume (ml)

item code

Bottle barcode

Case barcode

3/3



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