



Les Terres Rouges by Château Roc de Calon, Vignobles Laydis, AOC Montagne-Saint-Emilion, Red, 2023

AOC Montagne-Saint-Emilion, Bordeaux, France

A promise of emotion for this harmonious wine. Cuvée reserved for a specific distribution circuit

PRESENTATION

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.

THE VINTAGE

The 2022 vintage is an exceptional vintage, perhaps the vintage of the century. Our vines demonstrated incredible resilience in the face of record drought and high temperatures, giving rise to dense, concentrated, fresh, and fruity red wines. This surprising vintage could well surpass previous ones and leave an indelible mark in the history of our vineyard.

LOCATION

Vineyard area: 21 hectares

Grape varieties: 80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon and 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.

HARVEST

The harvest took place in mid-September for 3 weeks, allowing us to manage the work in the vineyard and cellar perfectly. The harvest was of very good quality and the yields very satisfactory, once again demonstrating the adaptability of our vines and our terroir to climate change.

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.



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION



VARIETALS

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

14 % VOL.

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

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TECHNICAL DATA

Surface area of the vineyard: 21 ha

Yield: 45 hL/ha

Age of vines: 30 years old

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

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

World cuisine: Lamb tagine with prunes, spicy beef empanadas, Mexican dishes such as beef enchiladas.

Game: Roast pheasant, wild boar stew with berries.

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

White meats: Chicken supreme with mushrooms, roast veal with herbs.

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

Poultry: Duck with cherries, roast capon.

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

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

CLASSIC FOOD AND WINE PAIRINGS

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

REVIEWS AND AWARDS

Yves Beck

92-94/100

"Initially marked by floral notes, the bouquet of this 2023 reveals different facets. In addition to peony notes, the nose displays elderberry and blackberry aromas, complemented by a touch of chalk. The wine is full-bodied and powerful. Its well-integrated tannins provide the perfect backdrop for the acidic structure, giving it temperament and even a little salinity on the finish. A wine that will blossom during its ageing and can certainly be enjoyed in its youth, but it has very good ageing potential. Owner Thomas Laydis is proud of it, and rightly so!"

Yves Beck, Yves Beck - Beckustator



JAMESUCKLING.COM

91-92/100

"A juicy red with plum and blackberry character and just a hint of chocolate. Medium body. Fine tannins. Better than 2022?"
James Suckling, James Suckling

| Type of bottle | Volume (ml) | item code | Bottle barcode | Case barcode |
|----------------------|-------------|-----------|----------------|--------------|
| Bouteille bordelaise | | | | |

3/3



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1WPHYE