



## Château Roc de Calon, Vignobles Laydis, AOC Montagne-Saint-Emilion, Red, 2020

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 2020 vintage follows in the footsteps of the great Bordeaux vintages. After a mild winter and an unsettled spring, the summer with its warm days and cool nights offered the ideal climate for optimal berry development and ripening, resulting in a remarkable harvest. The profile of this vintage is less powerful than 2019, which had riper notes, but has more silkiness, finesse, delicacy and exceptional color, while being superbly structured and balanced, offering it additional years of cellaring... An exceptional vintage.

### LOCATION

Surface area of vineyard: 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.



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



#### VARIETALS

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

#### TECHNICAL DATA

Surface area of the vineyard: 21 ha  
Yield: 45 hL/ha  
Age of vines: 30 years old

#### 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.

#### 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

The nose reveals a 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



93/100

"Medium towards deep ruby red colour. Fine purity on the nose, sweet red fruit, mild oak and floral notes. Fluid palate with good volume, a rather burgundian texture with elegant red fruit, mild sice, well integrated oak and silky tannin, long and lingering finish."

Andreas Larsson, Andreas Larsson





**Or**  
Concours Mondial de Bruxelles 2023 Or

JAMES SUCKLING.COM

**92-93/100**

"A solid, well crafted red with blueberry and crushed-stone character. Medium to full body. Flavorful finish. Nice texture for the appellation."

James Suckling, James Suckling

*Yves Beck*

**92-93/100**

"What intensity and authenticity in this bouquet! It is marked by limestone and chalkiness; the terroir expresses itself with precision and relevance. In addition to the minerality, the fruit is perfectly represented through notes of cherry and blueberry. Inviting freshness through nuances of peppermint. On the palate, the wine is juicy and delicious. The tannins are precise, racy and well integrated. Refreshing tension and good expression of fruit through to the finish. Lingering finish."

Yves Beck, Yves Beck - Beckustator

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

3/3



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