



Le Figuier by Château Roc de Calon, Vignobles Laydis, AOC Montagne-Saint-Emilion, Red, 2020

AOC Montagne-Saint-Emilion, Bordeaux, France

Une promesse d'émotions pour ce vin tout en harmonie. Cuvée réservée à un circuit de distribution spécifique

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 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

Vineyard area: 21 hectares

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

Appellation: Montagne Saint-Emilion

TERROIR

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

IN THE VINEYARD

Manual pruning in winter on hillside plots, then later on other plots to delay budburst and the onset of frost.

Crushed vine shoots reused as compost for the soil.

Yield control.

Mechanical harvesting.

In organic conversion.

WINEMAKING

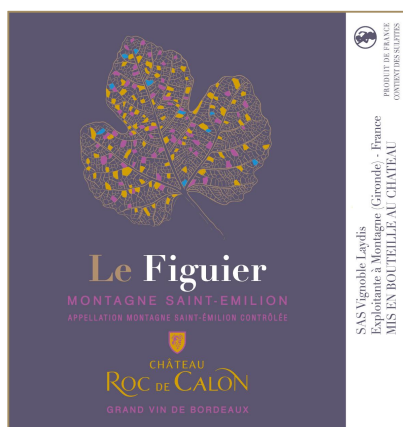
Traditional fermentation in temperature-controlled stainless steel vats combined with micro-oxygenation.

Alcoholic fermentation followed by malolactic fermentation.

Daily pumping-over and punching of the cap.

AGEING

12 to 14 months in French oak barrels.



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

Intense red color with brilliant incarnate highlights. Complex nose, combining blackberry and black cherry aromas with a hint of licorice in the background. Voluminous on the palate, structured by fine tannins coated with fine notes of roasted coffee.

FOOD PAIRINGS

Classic pairing: duck breast

Suggested recipe: veal blanquette

CLASSIC FOOD AND WINE PAIRINGS

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

REVIEWS AND AWARDS



Or

Concours Général Agricole Paris 2023 - Or

Yves Beck

92-93/100

"What intensity and authenticity in this bouquet! It is marked by limestone, chalky side; the terroir expresses itself with precision, relevance. In addition to minerality, the fruit is perfectly represented through notes of cherries and blueberries. Inviting freshness through peppermint nuances. In the mouth, the wine is juicy and sweet. It has precise, refined and well-integrated tannins. Refreshing tension and good fruity expression until the end of the mouth. Persistent finish."

Yves Beck, Yves Beck - Beckustator

JAMESUCKLING.COM

92-93/100

"A solid red, well done, with notes of blueberry and rock. Medium to full body. Tasty finish. Beautiful texture for the appellation."

James Suckling, James Suckling



93/100

"Medium to deep ruby red colour. Nose of great purity, sweet red fruits, soft oak and floral notes. Smooth mouth with good volume, a rather Burgundy texture with elegant red fruits, soft salt, well integrated oak and silky tannins, a long and persistent finish."

Andreas Larsson, Andreas Larsson

