



Summer by Château Roc de Calon, Vignobles Laydis, Vin de France, Red, 2023

Vin de France, VSIG, France

Dive into the summer season with Summer, a 100% Merlot wine, light and refreshing “like a rosé”. Ideal for a sunny day and a balmy evening... Perfect for summer drinking.

PRESENTATION

In the Vin de France appellation, Summer from Château Roc de Calon is a lively, floral and fruity 100% Merlot, in other words: the ideal companion for this summer!

With its deep garnet color and spicy aromas of clove and cherry jam, it's sure to seduce your guests.

Drink chilled: between 12 and 14 degrees.

THE VINTAGE

The 2023 vintage was marked by a number of meteorological events due to climate change. The vine's growth cycle came earlier and earlier, with warm, wet spring conditions. Although we were spared frosts, we had to contend with heavy attacks of disease on our vines. The attention paid to the vineyard helped to stem the spread of these diseases. The vines were therefore able to continue growing. During the summer, high temperatures and drought accompanied the development of the bunches. Veraison was spread out over July and August, depending on the grape variety and the terroir, enabling us to control ripening very well. Rainfall at the end of August and September helped to increase the volume of the harvest.

Harvesting began on 6 September and lasted for 4 weeks, allowing us to manage the work in the vineyard and cellar perfectly. The harvest was of very good quality and the yields were very satisfactory, demonstrating once again the adaptability of our vines and terroir to climate change.

LOCATION

Area under vine: 21 hectares

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

Location: in the heart of the Montagne Saint-Emilion appellation

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. Vine shoots crushed and reused as compost for the soil. Yield control. Mechanical harvesting.

HARVEST

The harvest began on September 8 for 4 weeks, allowing perfect management of the work in the vineyard and the cellar. Harvest of very good quality and very satisfactory yields, demonstrating once again the adaptability of our vines and our terroir to climate change.



AB
AGRICULTURE BIOLOGIQUE
EN 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 down.

AGEING

6 months in concrete vats

VARIETAL

Merlot 100%

13.50 % 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

Production volume: 8000

Surface area of the vineyard: 21 ha

Age of vines: 30 years old

Aging in vats: 6 month

SERVING

Place in a cool place (refrigerator) and remove 30 min before serving. Serve between 12 and 14 degrees.

AGEING POTENTIAL

Enjoy all year long

TASTING

This vintage captivates at first sight, with its brilliant, light-catching color. The aromatic bouquet is an invitation to indulge, combining fruity and sweet notes that evoke memories of childhood. The palate is fresh and balanced, offering an explosion of generous, thirst-quenching flavors. A wine that calls for relaxation, perfect for moments of sharing by the water or during sunny meals.

VISUAL APPEARANCE

The colour is frivolous, with a flamboyant raspberry hue.

AT NOSE

The amylc nose of Harlequin sweets, blackcurrant buds and grenadine syrup invites you to savour the wine.

ON THE PALATE

On the palate, the thirst-quenching notes of pomegranate give way to a hedonic pleasure.

FOOD PAIRINGS

Aperitifs: Tapas, marinated shrimp skewers, guacamole verrines, bruschettas.

White meats: Chicken kebabs, marinated turkey escalope.

Red meats: Beef carpaccio, grilled meats.

Poultry: Roast chicken, duck aiguillettes with vine peaches.

Seafood: Fried mussels.

Cheeses: Fresh cheeses (goat's cheese, feta), soft cheeses (mozzarella, brie).

Desserts: Fruit salad, lemon meringue pie, panna cotta.

French specialties: Grilled fish fillet, vegetable quiche, salade niçoise.

World cuisine: White fish ceviche, sushi, spring rolls, Thai curry.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Desserts, Cheese, Sea food, Fish, French cuisine, White meat, Red meat, Poultry



REVIEWS AND AWARDS

Yves Beck

88/100

"The bouquet is fresh, with inviting notes of cherry and blackberry. Juicy and sapid on the palate. Everything flows smoothly and seamlessly, with a refreshing, thirst-quenching character! A summer wine to enjoy with grilled meats, for example!"

Yves Beck, Yves Beck - Beckustator, 12/04/2024

Terre de Vins

"Last but not least, in Montagne Saint-Émilion, Thomas Laydis of Château Roc de Calon is unveiling a new cuvée in June called "Summer", a 100% Merlot Vin de France, with a very festive screw-cap label, a little raspberry and cherry bomb enhanced by hints of mint, finely acidulated. A lovely full, crisp juice, at just €8. Serve chilled, of course!"

Mathieu Doumenge, Terre de vins

