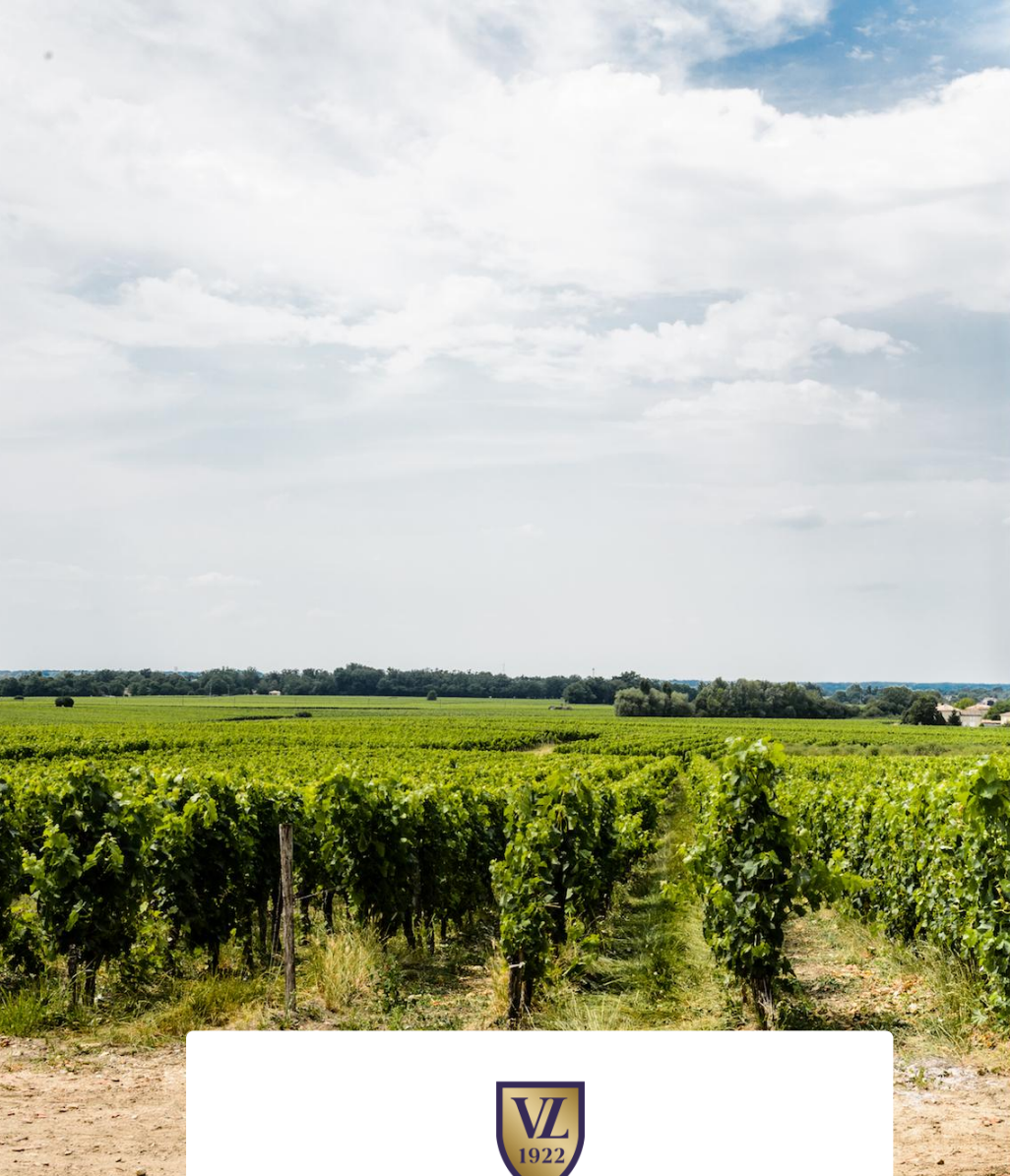




VIGNOBLES LAYDIS

In 1922, Théophile Marcelou planted the first vines of what was to become Château Roc de Calon. Today, his great-grandson Thomas Laydis, succeeding his parents Bernard and Sylvie, represents the fourth generation at the head of this estate, whose wines are of consistently acclaimed quality. This Montagne Saint-Emilion vineyard extends over 21 hectares on the south-western face of the Calon hillock.

Vignobles Laydis - Château Roc de Calon, 10 route de Barreau, 33570 Montagne
Tel. 0557746399 - contact@rocdecalon.com
www.rocdecalon.com   





For over 100 years, the members of the Laydis family have made wine their passion

Situated in the heart of the Montagne Saint-Emilion appellation, the vineyard extends over 21 hectares on the south-western face of the Calon hillock. For a century, the Laydis family has forged an unshakeable bond with the land from which it draws its product: know-how and respect for the environment have been developed from generation to generation.

Château Roc de Calon is a perfect symbol of the symbiosis between the men and the wine they make: as if by design, each of the estate's cuvées resembles one or other of the family members. So many different personalities and wines, all coming together without looking alike.

Philosophy

On the land of Château Roc de Calon, in the heart of Montagne Saint-Emilion, know-how developed from generation to generation is handed down in the family tradition.

A terroir in the image of those who bring it out, giving the estate's wines their unique personality.



Terroir

The soils are mainly clayey-limestone, clayey-siliceous and sandy, an ideal composition perfectly suited to Bordeaux grape varieties.

For over 20 years, Vignobles Laydis has been associated with Oenoteam, a team of expert oenologists. After nearly 20 years working with Stéphane Toutoundji, Thomas Duclos has been at the helm of the estate's wines since 2022.



Vinification

Traditional vinification in temperature-controlled stainless steel vats, combined with micro-oxygenation. Aging: 3 to 14 months in French oak barrels, amphora and jars, depending on the cuvée.



Commitment

Environmental issues remain at the heart of the family's concerns. The vineyard has always been cultivated according to the concept of sustainable agriculture, in order to protect the ecological balance. In 2022, the conversion to organic farming began.

Work on the estate proceeds cyclically, always with the same objective in mind: to ensure that the vines are in the best possible condition for the harvest.

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OPENING TIME

Monday to Friday, 10 a.m. to 5:30 p.m. by
appointment.

ACTIVITIES

Tasting	Visit	Shop
Tasting by a ppointment	Visit by app ointment	
Tasting with charge	Visit with charge	

USEFUL INFORMATION

Payment by
credit card

Parking

Group
reception

