Cuvée Théophile by Château Roc de Calon, Vignobles Laydis, Montagne Saint-Emilion, Red, 2022

Montagne Saint-Emilion, Bordeaux, France

Cuvée Théophile by Château Roc de Calon is a trio of Merlot, Cabernet Franc and Cabernet Sauvignon, a tribute to Théophile Marcelou, who planted the first vines at Château Roc de Calon in 1922, and to the emblematic grape varieties of Bordeaux.
All in balance, power and finesse.

AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION

PRESENTATION

2022 is undoubtedly an exceptional vintage in Bordeaux, but also an exceptional one for the centenary of our vineyard: new, unique micro-cuvées, made from a single grape variety, are being created to mark the 100th anniversary of the estate.

Each wine in "Cuvée Théophile" offers a unique experience, combining freshness and deliciousness, for lovers of authentic, elegant and powerful wines.

THE VINTAGE

The 2022 vintage is a vintage apart, one that counts and will count. Our vines have shown incredible resilience in the face of record drought and high temperatures, producing dense, concentrated, fresh and fruity red wines. This surprising vintage could well surpass previous ones and leave an indelible mark on the history of our vineyards.

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 and later on other plots to delay budburst and the onset of frost. Vine shoots crushed and reused as compost for the soil. 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 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.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

AGEING
14 months in amphorae.

VARIETALS
Merlot 100%, Cabernet franc 100%, Cabernet sauvignon 100%

13.5 - 14 % VOL.
Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. This product contains no GMOs or GMO-derived components..

TECHNICAL DATA
Production volume: 1000 boxes (3000 bottles)
Surface area of the vineyard: 21 ha
Age of vines: 30 years old
Aging in amphorae: 14 month

SERVING
Serving temperature around 17/18 degrees.

AGEING POTENTIAL
10 to 15 years

TASTING
• Cuvée Merlot - 14%
A beautiful garnet-red colour with fine pink tints, this very expressive 100% Merlot reveals aromas of garigette strawberries accompanied by delicate aromas of Napoleon cherries. This lovely aromatic freshness is repeated on the palate with notes of redcurrant jelly.

• Cuvée Cabernet Franc - 13.5%
This wine has a brilliant garnet-red colour with light pink tints, and a lovely range of aromas dominated by blueberry and blackcurrant buds. Delicate floral notes of violet can be detected in the background, followed by raspberry notes on the palate, bringing freshness and deliciousness.

• Cuvée Cabernet Sauvignon - 13.5%
This 100% Cabernet Sauvignon has an intense garnet-red colour with delicate carmine highlights. The nose is expressive, with aromas of black cherry and jammy strawberry enhanced by a hint of sweet vanilla in the background. The palate is chalky and fresh, with notes of yellow currant.

FOOD PAIRINGS
Aperitif: Fine charcuterie (Bayonne ham, dry sausage), tapenade toast.

Game: Venison stew, hare à la royale.

White meats: Blanquette of veal, poultry escalopes.

Red meats: Grilled rib of beef, tournedos Rossini.

Poultry: Duck breast, roast guinea fowl.

Cheeses: Brie de Meaux, young cantal.

Desserts: Red fruit tart, raspberry macaroons.

French specialties: Boeuf bourguignon, coq au vin.

CLASSIC FOOD AND WINE PAIRINGS
Aperitif, Desserts, Cheese, Game, French cuisine, White meat, Red meat, Poultry

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REVIEWS AND AWARDS

Yves Beck

93/100
"Aged for 12 months in amphora, this cuvée is limited to 1000 bottles. Made from 100% Merlot, it's precise and relevant, with everything you'd expect from a great Merlot! Inviting notes of black berries and liquorice, punctuated by freshness. The wine has body, power and charm. It is perfectly balanced and begs to be enjoyed now, while still having the resources to spend some time in the cellar."
Yves Beck, Yves Beck - Beckustator, 12/04/2024

Yves Beck

92/100
"This Cabernet Franc is fresh from the outset, with its familiar peony and earthy root notes. The wine settles gently, almost cautiously, on the palate before displaying its energy and vigour. The latter is ensured by tight, fine tannins, while fine bitters stretch out the length of this 100% Cabernet Franc. A sapid, salivating wine. A fine success."
Yves Beck, Yves Beck - Beckustator, 12/04/2024

Yves Beck

92/100
"This Cabernet Sauvignon, aged in amphora, seems to me to be well structured and, above all, well finished. It has to be said that the 2022 vintage lent itself well to this; the Cabernet was able to ripen quietly. Slightly creamy on the attack, the wine is elegant, fresh and perfectly balanced. It is perhaps the wisest of the three cuvées (Merlot and Cabernet Franc)! The tannins are vigorous and fine-grained. This wine has great potential and can be enjoyed young and old alike."
Yves Beck, Yves Beck - Beckustator, 12/04/2024

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