



## Les Terrasses by Château Roc de Calon, Vignobles Laydis, AOC Montagne-Saint-Emilion, Red, 2023

AOC Montagne-Saint-Emilion, Bordeaux, France

A promise of emotions for this harmonious wine. Cuvée reserved for a specific distribution circuit

### 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 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.

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 terroir, enabling the grapes to ripen very well.

The rains at the end of August and September helped to increase the volume of the harvest, which began on 6 September and lasted for 4 weeks, allowing perfect management of work in the vineyard and cellar. 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.

### LOCATION

Vineyard area: 21 hectares

Grape varieties: 80% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon and 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, then later on other plots to delay budburst and the onset of frost.

Branched vine shoots reused as compost for the soil.

Yield control.

Mechanical harvesting.



AB  
AGRICULTURE BIOLOGIQUE  
EN CONVERSION



## 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, 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.

## VARIETALS

Merlot 80%, Cabernet franc 15%, Cabernet sauvignon 5%

## 14 % VOL.

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

Aging in barrels: 12-14 month

## 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

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

Aperitifs: Platter of fine charcuterie (dry-cured ham, terrines), tapas.

World cuisine: Lamb tagine with prunes, spicy beef empanadas, Mexican dishes such as beef enchiladas.

Game: Roast pheasant, wild boar stew with berries.

French specialties: Beef bourguignon, duck confit, grilled prime rib.

White meats: Chicken supreme with mushrooms, roast veal with herbs.

Red meats: Beef fillet with pepper sauce, grilled entrecôte.

Poultry: Duck with cherries, roast capon.

Cheeses: Mature Camembert, truffled Brie, character cheeses (Comté, Bleu d'Auvergne).

Desserts: Red fruit tart, dark chocolate fondant, blackberry pavlova.

## CLASSIC FOOD AND WINE PAIRINGS

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

