



Daylis by Château Roc de Calon, Vignobles Laydis, AOC Montagne-Saint-Emilion, Red, 2023

AOC Montagne-Saint-Emilion, Bordeaux, France

An harmonious, delicious, fruity wine that's easy to enjoy: simplicity is good.



PRESENTATION

This wine with its liting name is unanimously acclaimed. The nose reveals subtle toasty notes, but above all aromas of red berries such as blackberry and wild strawberry. On the palate, freshness and fruit give way to perfectly controlled power.

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-siliceous and sandy soils

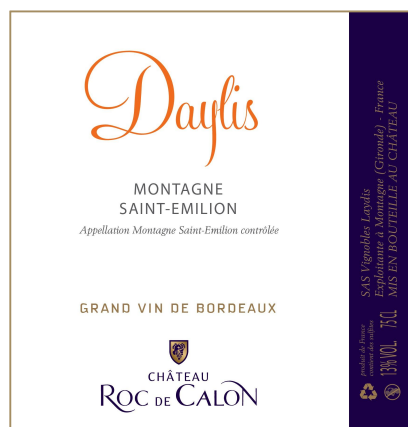
IN THE VINEYARD

Manual pruning in winter on hillside plots then later on other plots to delay bud burst and the risk of frost.

Pruned branches crushed and reused in compost for the soil.

Yield control.

Mechanical harvesting.



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION



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



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 in temperature-controlled stainless steel vats combined with a micro-oxygenation process. Alcoholic fermentation followed by malolactic fermentation
Daily pumping over and pigeage (punching down the cap)

AGEING

9 months in stainless steel vats followed by 3 months in French oak barrels.

VARIETALS

Merlot 85%, Cabernet franc 10%, Cabernet sauvignon 5%

13,00 % 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

Surface area of the vineyard: 21 ha

Age of vines: 35 years old

Aging in vats: 9 month

Aging in barrels: 3 month

SERVING

Serving temperature around 17/18 °C

AGEING POTENTIAL

3 to 5 years

TASTING

This vintage has an intense carmine color with light purplish highlights. The bouquet reveals elegant toasty notes, enriched by aromas of red fruits such as blackberry and wild strawberry. On the palate, a lively freshness combines with well-controlled power, offering remarkable harmony. The simplicity of this wine brings out the depth and delicacy of its richness.

VISUAL APPEARANCE

This vintage has an intense carmine color with light purplish highlights.

AT NOSE

The nose subtle toasted notes, but above all aromas of red berries such as blackberry and wild strawberry.

ON THE PALATE

In the mouth, the freshness and the fruit give ways to a perfectly controlled power. Simplicity is good.

FOOD PAIRINGS

Aperitifs: Black olive tapenade, bruschettas, mini vegetable quiches.

Fish: Trout fillets with almonds, grilled shrimp skewers, grilled salmon fillets.

White meats: Veal cutlets, chicken thighs, roast chicken supreme.

Poultry: Duck with cherries, roast chicken with peaches, guinea fowl with mushrooms, chicken with berries.

Cheeses: Soft cheeses (Brie, Camembert), fresh goat's cheese, roast goat's cheese.

Desserts: Red fruit tartlet, strawberry mousse, apple crumble, cherry clafoutis.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese, Fish, Poultry

