



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION

Sauvage by Château Roc de Calon, Vignobles Laydis, Vin de France, Red, 2022

Vin de France, VSIG, France

This 100% Malbec, with its deep garnet colour, floral and spicy nose, aromas of jammy cherry, and voluminous, mouth-watering palate, lives up to its name: a complex, fine, elegant, bold wine for lovers of authentic, powerful wines.

PRESENTATION

2022 is undoubtedly a great vintage in Bordeaux, but it's also an exceptional one for the centenary of our château: new, unique micro-vintages made from a single grape variety are being created to mark the centenary of the château.

This 100% Malbec expresses the power and the indomitable character of this grape variety.

THE VINTAGE

The 2022 vintage is a special one, 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.

AGEING

14 months in amphorae.



VARIETAL

Malbec 100%

12.5 % 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: 1000

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

Over 15 years

TASTING

This vintage boasts an intense color with deep, elegant nuances. The nose reveals a complex bouquet of refined spices and ripe fruit aromas, subtly enhanced by a hint of aniseed freshness. On the palate, the wine is full-bodied and generous, offering floral and fruity flavors that add depth and aromatic richness.

VISUAL APPEARANCE

The color is deep garnet with light violet highlights.

AT NOSE

The nose gives off spicy, clove-like fragrances typical of the grape variety, as well as cherry jam aromas accompanied by a hint of aniseed.

ON THE PALATE

Voluminous and appetizing on the palate. Notes of rose and arbutus contribute to its complexity.

FOOD PAIRINGS

Aperitif: Fine charcuterie (Bayonne ham, sausage), olive tapenade.

Game: Wild boar stew, venison.

Red meats: Grilled rib of beef, entrecôte steak with pepper sauce.

Cheese: Camembert, Savoy tomme.

Dessert: Red fruit tart, dark chocolate mousse.

French specialties: Boeuf bourguignon, cassoulet.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese, Game, French cuisine, Red meat

REVIEWS AND AWARDS

Yves Beck

92/100

"This Malbec makes it clear from the outset that it feels very much at home in Montagne! The proof is in its varietal character, with intense floral notes, spices and red berries. The freshness is also underlined on the palate, right from the start, where the wine takes on a linear, slender, balanced yet powerful character. A savoury, salivating wine, underpinned by tight tannins and an incisive acidic structure that is sure to hold up well, very well indeed! Now - 2044"

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

