



## Le Figuier by Château Roc de Calon, Vignobles Laydis, AOC Montagne-Saint-Emilion, Red, 2020

AOC Montagne-Saint-Emilion, Bordeaux, France

Une promesse d'émotions pour ce vin tout en harmonie. Cuvée réservée à un circuit de distribution spécifique

### 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 2020 vintage follows in the footsteps of the great Bordeaux vintages. After a mild winter and an unsettled spring, the summer with its warm days and cool nights offered the ideal climate for optimal berry development and ripening, resulting in a remarkable harvest. The profile of this vintage is less powerful than 2019, which had riper notes, but has more silkiness, finesse, delicacy and exceptional color, while being superbly structured and balanced, offering it additional years of cellaring... An exceptional vintage.

### LOCATION

Vineyard area: 21 hectares

Grape varieties: 80% Merlot, 15% Cabernet Franc and 5% Cabernet Sauvignon

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.

Crushed vine shoots reused as compost for the soil.

Yield control.

Mechanical harvesting.

In organic conversion.

### WINEMAKING

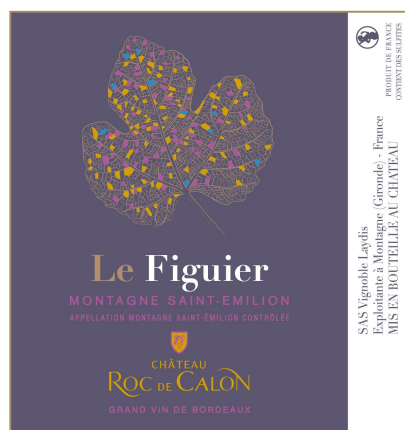
Traditional fermentation in temperature-controlled stainless steel vats combined with micro-oxygenation.

Alcoholic fermentation followed by malolactic fermentation.

Daily pumping-over and punching of the cap.

### AGEING

12 to 14 months in French oak barrels and concrete vats.



#### VARIETALS

Merlot 80%, Cabernet franc 10%, Cabernet sauvignon 5%, Malbec 5%

#### 14 % 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

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

Intense red color with brilliant incarnate highlights. Complex nose, combining blackberry and black cherry aromas with a hint of licorice in the background. Voluminous on the palate, structured by fine tannins coated with fine notes of roasted coffee.

#### FOOD PAIRINGS

Classic pairing: duck breast

Suggested recipe: veal blanquette

#### CLASSIC FOOD AND WINE PAIRINGS

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

#### REVIEWS AND AWARDS



Or

Concours Général Agricole Paris 2023 - Or



Or

Concours Mondial de Bruxelles 2023 Or



92/100

"Medium deep ruby red colour and hue. Pure nose, starting to show some evolution with truffle, earthy notes, wild berries, subtle oak and mild spices. Pure palate, medium weight with a rounded texture, grainy tannin, digest red fruit flavours, nuanced and elegant with a fine level of persistency drinking well today."

Andreas Larsson, Andreas Larsson, 20/03/2025

