



Les Terrasses by Château Roc de Calon, Vignobles Laydis, AOC Montagne-Saint-Emilion, Red, 2020

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 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, 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.

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.



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



VARIETALS

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

The nose reveals a 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

REVIEWS AND AWARDS



Or
Concours Général Agricole Paris 2023 - Or



Or
Concours Mondial de Bruxelles 2023 Or

