

Château Rocher Calon Montagne-Saint-Emilion

*Rich and full wine with tanins present but ripe and soft.
To drink over red meat, game and cheeses*

LOCATION: In Montagne Saint-Emilion, on a beautiful soil, near Cht Montaiguillon.

VINEYARD AREA: 12 hectares

SOIL: Clayey slopes.

GRAPE VARIETIES: 95 % Merlot, 5 % Cabernet franc.

HARVESTING: Green harvest, leaf-removals. Hand Picking at full-ripeness parcel by parcel.

WINEMAKING: Traditional winemaking in stainless steel vats with a long maceration (20-25 days). Michel Rolland's team is used as consultants.

AGEING: Ageing is done in vats during 18 months.

PRODUCTION: About 80 000 bottles a year

