



# CHÂTEAU ROCHER-CALON

## MONTAGNE SAINT-EMILION



**APPELLATION**  
Montagne Saint-Emilion

**ACREAGE**  
16,50 Ha

**LOCALISATION**  
Vineyard take place at «lieu-dit Négrit»

**TERROIR/SOIL**  
Calcareous-clay

**DENSITY OF PLANTATION**  
5500 vines/Ha

**ASSEMBLAGE/BLEND**  
90 % merlot, 10% cabernet

**AVERAGE AGE**  
35 years old

**CULTURE**  
Simple Guyot pruning technique, leaf-thinning and green harvests by hand.

**PRODUCTION**  
≈ 100 000 bottles

**HARVESTING**  
Manual & mechanical

**VINIFICATION**  
Maceration at 10 ° C during the first 4 days. Classic win-  
ding / shedding at 1060 and 1020 density. Micro-oxyge-  
nation under MARC. 21 days vatting.

**RAISING**  
18 months in stainless steel and cement vats.

**THE SUSTAINED DRESS SHINES WITH PURPLE REFLECTIONS. COMPLEX AND ELEGANT, THE BOUQUET COMBINES RIPE RED FRUITS AND A ROASTED AND COCOA WOODY, REFLECTING THE AGING OF A YEAR IN BARRELS. THE SAME PALETTE EXTENDS INTO A POWERFUL AND BALANCED MOUTH.**

*Vignobles Lagardère*  
GRANDS VINS DE BORDEAUX

TECHNICAL SHEET

