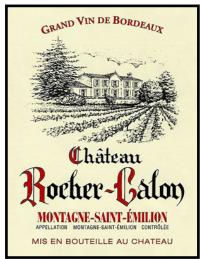
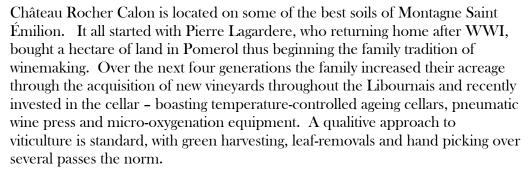
CHÂTEAU ROCHER CALON

MONTAGNE SAINT ÉMILLION





The 22 hectares of vineyard are mainly planted with Merlot and some Cabernet Franc, with an average of 35 years old vine. Part of the wine spends a small amount of time in oak, in order to soften the texture.



This wine is mostly Merlot from the right bank of the Dordogne appellation Montagne Saint Émilion. The vines average 35 years of age, and the plantations are on soils that include many ancient fossils, indicating that they were once under an ocean. The calcium content of this type of soil seems to be ideal for growing interesting-tasting wines. After harvest, the grapes are cold-macerated for 4 days prior to fermentation (this helps in extracting color and flavor from the skins); the fermented wine is then aged 18 months in stainless steel and cement tanks (no wood).

Tasting Notes: The 2016 Rich and full wine with tanins present but ripe and soft. To drink over red meat, game and cheeses

MONTAGNE ST. EMILION



With 1,549 hectares under vine and with close to 220 growers, Montagne is the largest of all the St. Émilion Satellite appellation. The appellation, located just south of Lussac St. Émilion, and less than 5km from the St. Emilion village, takes its name from the translation of Montagne into mountain. The commune's terroir is made up of a series of rolling hills and clay with limestone on the slopes for its soils. The plateau consists of limestone, gravel and sand in the soil. Merlot is the dominant grape, followed by Cabernet Franc. The terroir here can be compared to St. Émilion, in fact the region is only separated by a small river.

