



Daylis from Château Roc de calon, AOC Montagne-Saint-Emilion, Red, 2022

AOC Montagne-Saint-Emilion, Bordeaux, France



An harmonious, delicious, fruity wine that's easy to enjoy: simplicity is good.

PRESENTATION

This wine with its lilting name is unanimously acclaimed. The nose reveals subtle toasty notes, but above all aromas of red berries such as blackberry and wild strawberry. On the palate, freshness and fruit give way to perfectly controlled power.

THE VINTAGE

The 2022 vintage is an exceptional one, perhaps the vintage of the century. Our vines have shown incredible resilience in the face of record drought and high temperatures, producing dense, concentrated, fresh and fruity red wines. This surprising vintage could well surpass previous ones and leave an indelible mark on the history of our vineyards.

LOCATION

Vineyard surface area: 21 hectares

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

Appellation: Montagne Saint-Emilion

TERROIR

Terroir: Clay-limestone, clay-siliceous and sandy soils

IN THE VINEYARD

Manual pruning in winter on hillside plots then later on other plots to delay bud burst and the risk of frost.

Pruned branches crushed and reused in compost for the soil.

Yield control.

Mechanical harvesting.

WINEMAKING

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

Alcoholic fermentation followed by malolactic fermentation

Daily pumping over and pigeage (punching down the cap)

AGEING

9 months in stainless steel vats followed by 3 months in French oak barrels.



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION



VARIETALS

Merlot 85%, Cabernet franc 10%, Cabernet sauvignon 5%

TECHNICAL DATA

Surface area of the vineyard: 21 ac

13,00 % VOL.

GM: This product contains no GMOs or GMO-derived components.
Contains sulphites.

SERVING

Serving temperature around 17/18 °C

AGEING POTENTIAL

3 to 5 years

TASTING

This vintage has an intense carmine color with light purplish highlights. The bouquet reveals elegant toasty notes, enriched by aromas of red fruits such as blackberry and wild strawberry. On the palate, a lively freshness combines with well-controlled power, offering remarkable harmony. The simplicity of this wine brings out the depth and delicacy of its richness.

VISUAL APPEARANCE

This vintage has an intense carmine color with light purplish highlights.

AT NOSE

The nose subtle toasted notes, but above all aromas of red berries such as blackberry and wild strawberry.

ON THE PALATE

In the mouth, the freshness and the fruit give ways to a perfectly controlled power. Simplicity is good.

FOOD PAIRINGS

Aperitifs: Black olive tapenade, bruschettas, mini vegetable quiches.

Fish: Trout fillets with almonds, grilled shrimp skewers, grilled salmon fillets.

White meats: Veal cutlets, chicken thighs, roast chicken supreme.

Poultry: Duck with cherries, roast chicken with peaches, guinea fowl with mushrooms, chicken with berries.

Cheeses: Soft cheeses (Brie, Camembert), fresh goat's cheese, roast goat's cheese.

Desserts: Red fruit tartlet, strawberry mousse, apple crumble, cherry clafoutis.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese, Fish, Poultry

