



PRODUCTA VIGNOBLES

talents durables

ROC DE MONTAGNE

AOC Montagne-Saint-Emilion - Red



LOCATION

The Montagne Saint-Emilion region enjoys a maritime climate with some Mediterranean influence, as shown by the presence of fig trees and holm oaks. Montagne Saint-Emilion is at the eastern end of the Bordeaux vineyard, which also brings some continental influence. The vineyard is the geographic continuation of Pomerol and Saint-Emilion. The soils are generally clay-limestone or silty-clay on the plateau and the slopes, with a little sandy clay to the west of the region.

PRESENTATION

Roc is commonly used as the name for villages built on stone foundations. The name "roc" gives an impression of solidity, balance and heritage. The wines of Bordeaux are firmly based on French and Bordeaux tradition, wines made with the know-how of cultural heritage, viticulture and symbolic architecture.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 2 to 3 weeks to obtain a supple, round wine. Malolactic fermentation, then ageing in stainless-steel and concrete tanks.



VARIETALS

Merlot 70%, Cabernet franc 20%, Cabernet sauvignon 10%



FOOD PAIRINGS

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



TASTING

On the nose, a wine with a fruity aromatic structure, with notes of blackcurrant, blackberry and fresh fruit. On the palate the wine is an exact reflection of the nose, fleshy, light and fruity.



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