



MEDEVILLE SÉLECTION

Château Du Roc



it was in order to satisfy their wish to offer consumers wines that are a genuine expression by the vines of the soils in which they grow, a kind of picture of their terroir, that Albéric and Agnès Florisoone acquired Château du Roc in 2017. Its 12 hectares of vines add to the family's vineyard holding and thus allow a wider range of wines to be produced without abandoning the family's philosophy, which is to continue « to produce wines that display depth and finesse and go beyond the boundaries of appellations to convey the individual characteristics of each parcel of vines.» (Albéric Florisoone) Perched on a ridge above the highest slopes of the Castillon Côtes de Bordeaux appellation, Château du Roc's soils are made up of clay-limestone with a high proportion of limestone, which endows the wines with finesse and salinity.



Appellation

Côtes de Castillon



Grape varieties

60% Merlot
30% Cabernet Franc
10% Cabernet Sauvignon



Soil - Age of the Vineyard

Clay-limestone soil - 50 years old - 14 Hectares

Vinification

Winemaking: in small volume thermo-regulated tank that are plunged manually. Vinification lasting 4 weeks, malolactic fermentation in barrels.



Tasting notes

This wine has a beautiful cherry and garnet red color. Its nose is expressive dominated by floral notes. On the palate, its attack is sharp and presents beautiful tannins. You will appreciate its long finish accompanied by subtly spicy notes. This wine is well balanced with good aging potential.



Suggested dishes

This cuvée will perfectly pair with prime rib of beef, beef fillet, slow-cooked leg of lamb or Comté, Cantal cheeses.