



PRODUCTA VIGNOBLES
talents durables

ROC DE MONTAGNE

MONTAGNE SAINT-EMILION



THE VINEYARD

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.

WINEMAKING AND 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.



GRAPE VARIETIES

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



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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