



SCEA Baron de Montfort

33330 SAINT-ÉMILION - FRANCE

chateaudurocher.com

valerie@baron-de-montfort.com



Château du Rocher

Saint-Émilion Grand Cru 2020



APPELLATION: Saint-Émilion Grand Cru

VARIETALS: 70% Merlot, 15% Cabernet Franc, 15% Cabernet Sauvignon

AGE OF VINES: 60-70 years old

HARVEST: Machine harvested at optimal phenolic maturity to achieve concentration, balance, and purity of fruit.

SORTING & PROCESSING: Double sorting utilizing both machine and sorting tables. Total destemming carried out by harvester.

VINIFICATION: Gentle crushing to preserve the integrity of the berries. Maceration last between 20 to 30 days depending on vintage. Alcoholic fermentation in temperature controlled stainless steel tanks. Use of indigenous yeast. Pump-overs and punching down of the cap for controlled extraction. Malolactic fermentation in tanks to provide roundness and stability.

AGING: 12 to 18 months in French oak barrels (20-40% new). Regular racking and aging on fine lees to enhance complexity.

BLENDING: Final blending of varietals and successive tastings are conducted to ensure balance and maintain the Chateau's identity.

PROFILE

Appearance: Sustained ruby color with bright clarity.

Aroma: Clean red-fruit notes with subtle floral tones.

Palate: Harmonious and well-balanced, very fine tannins,

91 pts

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