

## ROC DE MONTAGNE - CUVÉE MONT D'OR 2022

AOP Montagne-Saint-Emilion, Bordeaux, France

### PRESENTATION

Born on the rocky slopes of Montagne, Roc de Montagne – Cuvée Mont d'Or embodies the strength of its terroir. With generous fruit, elegant structure and natural freshness, it reveals the full personality of the appellation in an authentic, refined style.

### THE VINTAGE

This sun-blessed vintage of outstanding quality has delivered wines that are fresh, powerful and perfectly balanced.

### TERROIR

The village of Montagne sits on the Saint-Émilion plateau, overlooking the surrounding slopes and valleys that host the vineyards. The wines of the appellation are charming and elegant, supported by powerful yet supple tannins.

### IN THE VINEYARD

The grape selection process starts in the summer with vineyard monitoring, combining infrared analysis (FOSS) and berry tastings, which allow us to organize precise and optimized harvests.

### WINEMAKING

Traditional approach: fermentation in stainless steel vats with selected yeasts to preserve varietal expression. Gentle pump-overs at the start of fermentation allow the extraction of fine tannins and color, in the manner of a tea infusion, achieving balance without bitterness. Malolactic fermentation occurs naturally, softening the acidity for a smoother mouthfeel.

### AGEING

Our wines benefit from an alternative ageing process, designed to preserve the freshness of the fruit and highlight the identity of the terroir. The aim is to bring roundness, suppleness and balance, without overwhelming the wine with excessive oak. A modern, qualitative approach that delivers accessible, elegant wines, true to their origin.

Contains sulphites.

### SERVING

16-18°C





### TASTING

With its deep purple hue, the wine opens with aromas of ripe red and black fruits. The palate is ample and gourmand, offering lovely roundness supported by silky tannins. The fresh, persistent finish confirms the wine's balance and elegance.

### FOOD PAIRINGS

This wine pairs beautifully with grilled or slow-cooked red meats such as rack of lamb or roast beef. It also complements mature cheeses and traditional dishes from South-West France, where its generosity and balance enhance every flavor.



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

