

DATA SHEET

CHÂTEAU ROC DE BOISSAC 2018

PUISSEGUIN SAINT-EMILION

Appellation Puisseguin Saint-Emilion Contrôlée

SOIL & FARMING

Since the XVIIIth century, Roc de Boissac has been established on one of the highest rocks and the most picturesque of the Saint-Emilion region. The vineyard follows the undulating region, enjoying chalky-clay subsoil which is particularly good for the wine culture.

Integrated Farming: Each action carried out in the vineyard is undertaken with concern for the environment.

BLENDING

90% merlot & 10% cabernet franc

WINE MAKING & AGEING

Traditional wine making in stainless steel vats.

Aged in oak barrels during 12 to 18 months.

TASTING NOTES

Our Château Roc de Boissac 2018 has a deep garnet color. The nose has notes of blackberries and cherries with some underwood aromas. The mouth is well structured with vanilla and woody notes on the finish. It's a greedy wine to share during a good dinner!



ROC DE BOISSAC

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