

SAINT-EMILION GRAND CRU



Côtes Rocheuses 2022

AOC Saint-Emilion grand cru, Bordeaux, France

One of the oldest brands from the Union de Producteurs de Saint-Emilion, created in 1935, Côtes Rocheuses went through time, at the very heart of modernity and tradition. It remains the perfect example of a wine from the slopes of Saint-Emilion: deep, fruity and mineral.

TERROIR

Clays and clayey-sandy soils

IN THE VINEVARD

Harvested by plots and grape varieties selections

HARVES1

14/09/2020

WINEMAKING

Gravity flow winemaking with temperature control Pre-fermenting maceration From 25 to 30 days maceration

AGFING

Aged in French oak barrels (30% new oak barrels) from 12 to 14 months

VARIETALS

Merlot 80%, Cabernet franc 20%

TECHNICAL DATA

Production volume: 150 000 Bottles/Year

14 % VOL.

Contains sulphites.

SERVING

This is a perfect partner for grilled red meats, duck filet and moderately mature cheeses.

TASTING

This is a lovely open wine with fleshy fruit, elegant tannins and good minerality, with nice wooden aromas and flavour. The fruit lingers well through the length. A charming wine, good representative of the typical taste of Saint Emilion Grand Cru.

REVIEWS AND AWARDS

JAMESSUCKLING.COM ₹

92/100

"A generous and plummy nose with some currants and a touch of iron and orange-peel savoriness. Not complex but round and juicy with medium body and a medium-length finish. Drink now."

James Suckling







90/100 Silver Decanter World Wine Awards Silver 2025





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