



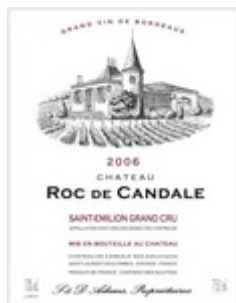
A classic chateau property, the charming Château Roc de Candale is located east of Saint Emilion's celebrated limestone plateau in one of the region's most desirable districts. The recently modernized estate shares its premium terroir with nearby Château Tertre Roteboeuf and La Mondotte.

Château Roc de Candale probably owes its origins to Marguerite de Suffolk Kendall, a descendent of Edward III, King of England and Duke of Aquitaine. When she married Count Jean of Foix, he added the Count of Candale name to his other titles. At their table, the Count and Countess of Foix-Candale would serve wines from their lands in Saint-Emilion, already widely renowned at the time thanks to the strict quality rules set down by the Jurade of Saint Emilion.

Jean-Louis Vicard, President of the well-known Vicard Cooperage, purchased Château Roc de Candale in 2010. Stéphane Derenoncourt is the winemaker.

Farming practices: sustainable. No herbicide or pesticide are used. Only contact treatments are applied with copper and sulfur.

### Château Roc de Candale Website



### Saint Emilion Grand Cru

90% Merlot, 10% Cabernet Franc

Vineyard: 13 ha, planted with 30 year old vines at a density of 6,000 vines/ha - South exposure.

Soil and subsoil: Clay-limestone and clay siliceous

Harvest by hand is conducted according to each plot, grape variety, soils, and exposure, and as late as possible to ensure the optimum ripeness. In the cellar, the grapes are handled with meticulous care with two sorting tables. Carefully managed for each plot, fermentation is slow (only indigenous yeast are used) without excessive temperature to make sure that extraction proceeds gently. The chateau is using state of the art wooden upright tanks. The wine is then aged between 12 to 18 months in new French oak barrels. 1,200 cases produced. 14 % Alcohol.

Deep purple color. Lush aromas of cherry and vanillin oak. Good tannic structure and a long, well-balanced finish.