

# CHÂTEAU ROQUEFORT



## CHÂTEAU ROQUEFORT

· 2024 ·

### BORDEAUX BLANC

THE CHATEAU'S CLASSIC CUVÉE WITH A  
TIMELESS STYLE.

#### ACTORS

##### OWNERS

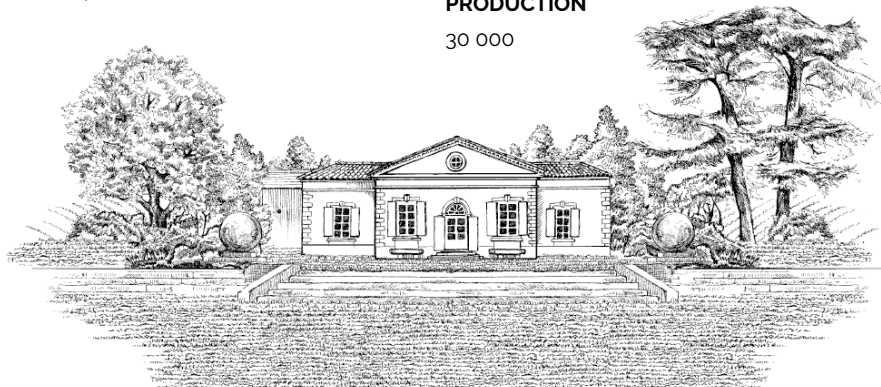
Frédéric & Anne Bellanger

##### WINEMAKER

Stéphane Soubanere

##### SALES DIRECTOR

Camille Gai  
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#### IN THE VINEYARD



##### SOIL

Chalky-clay

##### GRAPE VARIETIES

85% Sauvignon Blanc · 15% Sémillon

##### AVERAGE AGE

30 years

##### CULTIVATION OF THE VINE

In organic agriculture

#### IN THE WINERY

##### VINIFICATION

Inertness of harvest · Maceration of the skins ·  
Low temperature fermentation

##### AGEING

Temperature-controlled stainless steel vats

##### ALCOHOL BY VOLUME

13°

##### AGING POTENTIAL

2 to 3 years

##### PRODUCTION

30 000

#### IN THE BOTTLE

##### TASTING NOTES

Have a limpid pale golden color.  
We find fresh notes of hawthorn and linden.  
On the palate appears the tropical and  
citrus fruits : litchi, pineapple, grapefruit  
and tangerines.  
Beautiful freshness.

##### WINE & FOOD PAIRING

###### Classical

On a fresh goat cheese

###### Unforgettable !

A cuvée to be served on a roasted sea bass

###### Vegetarian

A risotto with green vegetables and pesto

#### LOGISTICS SIDE

Content ·	75 cl
Bottles/case ·	6   12
Cases/pallet ·	100   50
Bottles/pallet ·	600
Gencod ·	3 760 052 855 665

