

CHÂTEAU ROQUEFORT



CHÂTEAU ROQUEFORT 2023

BORDEAUX BLANC

THE CHATEAU'S CLASSIC CUVÉE WITH A
TIMELESS STYLE.

ACTORS

OWNERS

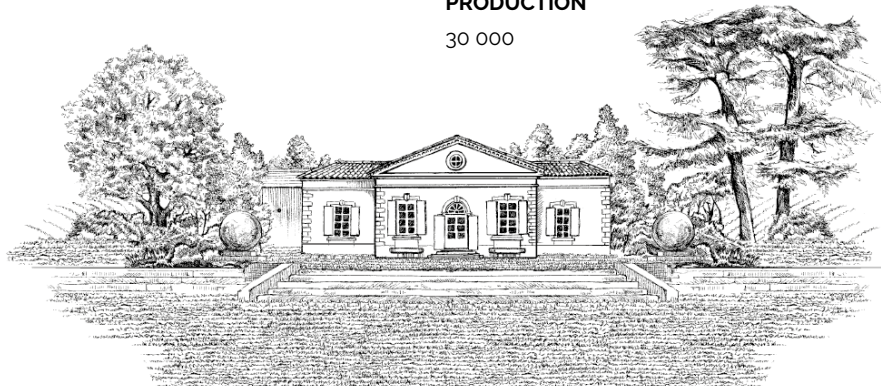
Frédéric & Anne Bellanger

WINEMAKER

Stéphane Soubanere

SALES DIRECTOR

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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 conversion

IN THE WINERY

VINIFICATION

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

AGEING

Temperature-controlled stainless steel vats

ALCOHOL BY VOLUME

12.5°

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

