

# CHÂTEAU ROQUEFORT



## ROQUEFORTISSIME

· 2020 ·

ENTRE-DEUX-MERS

CHÂTEAU ROQUEFORT « GRANDE CUVÉE »  
IN WHITE.

### ACTORS

#### OWNERS

Frédéric & Anne Bellanger

#### WINEMAKER

Samuel Mestre

#### SALES DIRECTOR

Camille Giai  
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cg@chateau-roquefort.com

91/100  
La Revue du Vin de France 2022



### IN THE WINERY

#### VINIFICATION

French oak barrels for 1 month

#### AGEING

On lees for 6 months · Half in new oak barrels. Half in barrels of 1 wine

#### ALCOHOL BY VOLUME

13°

#### AGING POTENTIAL

3 to 5 years

#### PRODUCTION

12 000

### IN THE VINEYARD



#### SOIL

Silty-clay

#### GRAPE VARIETIES

95% Sauvignon Blanc · 5% Sémillon

#### AVERAGE AGE

25 years

#### CULTIVATION OF THE VINE

In organic conversion

### IN THE BOTTLE

#### TASTING NOTES

Light golden color.  
Fresh nose, elegant with floral notes lightly toasted. A rich roundness mouth. We find citrus peels, pomelo and a hint of pineapple, slightly flinty notes. With a beautiful brilliance, the great minerality of this wine makes it very refreshing.



#### WINE & FOOD PAIRING

##### Classical

A platter of matured cheeses

##### Unforgettable !

A semi-cooked duck foie gras



### LOGISTICS SIDE

Content · 75 cl

Bottles/case · 6

Cases/pallet · 100

Bottles/pallet · 600

Gencod · 3 760 052 854 620

