

CHÂTEAU ROQUEFORT



APPELLATION BORDEAUX CONTRÔLÉE



CHÂTEAU ROQUEFORT ROUGE - 2015

Grape varieties 90% Merlot, 10% Cabernet Sauvignon
Owner Frédéric Bellanger
Winemaker Samuel Mestre

PRÉSENTATION

Soil : chalky-clay
Yield : 50 hl/ha
Size : 30 hectares
Production : 180,000 bottles
Average age : 30 years
Training of vines: double Guyot pruning, early leaf removal, green harvesting
Harvesting: selective sorting system
Vinification: pre-fermentation cold maceration
Ageing: 2/3 of the production in oak barrels for 12 months
Alcohol content: 13,5°
Cellaring: 10 to 12 years
Serving temperature: 16° to 18°C

TASTING NOTES

This wine is clear, shiny, tuby red with cherry highlights.
The varietal aromas of the Merlot express themselves with notes of red currants and black cherries.
The attack is frank, the morello cherry and the vanilla accompany a final licorice and ample.
With tannins that are both soft and omni-present, its potential for ageing is 10 to 12 years.

MOST RECENT AWARDS

2015 2 stars in Guide Hachette 2018
2014 Silver Medal at Los Angeles Wine Competition 2016
2014 Gold Medal at the Concours de Bordeaux 2016

Content	37,5 cl	75 cl		150 cl	300 cl	500 cl
Bottles/case	12	6	12	6	Unité	Unité
Cases/pallet	85	100	50	45/54		
Bottles/pallet	1020	600	600	270/324		
Bare Code		3 760 052 853 357				

