

CHÂTEAU
ROQUEFORT



JEAN BELLANGER

• 2020 •

BORDEAUX SUPÉRIEUR

CUVÉE CREATED BY FRÉDÉRIC BELLANGER TO PAY
TRIBUTE TO HIS FATHER, JEAN BELLANGER,
FOUNDER OF THE DOMAINE.

THIS CUVÉE IS PRODUCED EXCLUSIVELY FOR
GREAT VINTAGES.

ACTORS

OWNERS

Anne & Frédéric Bellanger

TECHNICAL DIRECTOR

Stéphane Soubanere

SALES DIRECTOR

Camille Giai
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IN THE VINEYARD

SOIL

Roquefort limestone plateau

GRAPE VARIETIES

1/3 Merlot • 1/3 Cabernet Sauvignon •
1/3 Cabernet Franc

AVERAGE AGE

30 years

IN THE CELLAR

VINIFICATION

Pre-fermentation, cold maceration

AGEING

24 months in barrels of a selected Allier
departement oak trees from the Tronçais forest

ALCOHOL BY VOLUME

14.5°

AGING POTENTIAL

5 to 10 years

PRODUCTION

4 800

LOGISTICS SIDE

Content • 75 cl

Bottles/case • 6

Wood cases/pallet • 100

Bottles/pallet • 480

Gencod • 3 760 052 855 009

IN THE BOTTLE

TASTING NOTES

Very dark and deep colour. The bouquet
offers up sophisticated mixture of red fruits,
cocoa and vanilla.

Rich and wide palate, the tannins are
nicely mellowed and creaminess with
blackberries and black cherries as well as
a hint of vanilla and cacao.

The final palate is long with strong aromatic
retro olfactory. Great vintage.

Very concentrated wine as a grand cru.

WINE & FOOD PAIRING

Classical

Matured T-bone

Unforgettable !

« A la royale » hare

Vegetarian

Tajine of vegetables, dried fruits and spices

