

CHÂTEAU ROQUEFORT



APPELLATION BORDEAUX SUPÉRIEUR CONTRÔLÉE



CUVÉE JEAN BELLANGER - 2014

Grape varieties 100% Merlot
Owner Frédéric Bellanger
Winemaker Samuel Mestre

PRÉSENTATION

Soil : chalky-clay
Yield : 50 hl/ha
Size : 1 hectare
Production : 4 000 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 : malolactic fermentation, 12 months in French oak barrels (from Allier region)
Alcohol content : 14°
Cellaring : 10 to 15 years
Serving temperature : 16° à 18°
Plot selection

TASTING NOTES

Very dark and deep colour.
The bouquet offers up sophisticated mixture of red fruits (ripe raspberry, blackcurrant) with spicy notes.
Rich and wide palate, the tannins are nicely mellowed and creaminess with vanilla and cacao hints.
The final palate is long with a strength aromatic retro olfactory.
Great vintage. Very concentrated wine as a grand cru.

CONTENANCE

Wooden case of 6 bottles 75cl

BARE CODE

3 760 052 853 609

