

CHÂTEAU ROQUEFORT



LES ROCHES BLANCHES

· 2020 ·

BORDEAUX ROUGE

THE ROCHES BLANCHES EXPRESS THE MINERAL MEMORY OF OUR LIMESTONE TERROIRS.

AT CASTELVIEL, THE HIGHEST POINT IN THE GIRONDE, THE SAUVIGNON BLANC THRIVES ON CLAY-LIMESTONE SOILS WHERE FOSSILISED OYSTERS BEDS OUTCROP WHILE ON THE LIMESTONE PLATEAU OF ROQUEFORT, THE MERLOT VINIFIED ON THE FRUIT GIVES ALL ITS RICHNESS TO THIS CUVÉE.

ACTORS

OWNERS

Frédéric & Anne Bellanger

WINEMAKER

Samuel Mestre

SALES DIRECTOR

Camille Gai
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IN THE VINEYARD

SOIL

chalky-clay

GRAPE VARIETIES

100% Merlot

AVERAGE AGE

25 years

LOGISTICS SIDE

Content · 75 cl

Bottles/case · 6

Cases/pallet · 100

Bottles/pallet · 600

Gencod · 3 760 052 853 ...



IN THE WINERY

VINIFICATION

Pre-fermentation cold maceration

AGEING

100% steel vats

ALCOHOL BY VOLUME

14,5°

AGING POTENTIAL

3 years

PRODUCTION

6 000 bottles

IN THE BOTTLE

TASTING NOTES

The wine has a bright color with carmine highlights.
The Merlot varietal aromas express themselves with notes of red covers and black cherries.
A rich, spicy cuvée to enjoy in its youth.

WINE & FOOD PAIRING

Classical

A duck terrine

Unforgettable !

A rib steak cooked with vine shoot

