

# CHÂTEAU ROQUEFORT



## LES ROCHES BLANCHES

2023

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.



Watch the video

### ACTORS

#### OWNERS

Frédéric & Anne Bellanger

#### WINEMAKER

Stéphane Soubanere

#### SALES DIRECTOR

Camille Gai  
+33 (0)6 11 90 44 51  
cg@chateau-roquefort.com

### IN THE VINEYARD

#### SOIL

chalky-clay

#### GRAPE VARIETIES

100% Merlot

#### AVERAGE AGE

35 years

### LOGISTICS SIDE

Content • 75 cl  
Bottles/case • 6  
Cases/pallet • 100  
Bottles/pallet • 600



### IN THE WINERY

#### VINIFICATION

Pre-fermentation cold maceration

#### AGEING

100% steel vats

#### ALCOHOL BY VOLUME

13.5°

#### AGING POTENTIAL

3 years

#### PRODUCTION

30 000 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

##### Vegetarian

Vegetarian chili

