

CHÂTEAU ROQUEFORT



LES ROCHES BLANCHES

2023

BORDEAUX BLANC

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

IN THE VINEYARD

SOIL

Chalky-clay

GRAPE VARIETIES

100% Sauvignon blanc

AVERAGE AGE

25 years

LOGISTICS SIDE

Content • 75 cl

Bottles/case • 6

Cases/pallet • 90

Bottles/pallet • 540

Gencod • 3 760 052 855 511



IN THE WINERY

VINIFICATION

Inertness of harvest • Maceration of the skins • Low temperature fermentation

AGEING

Temperature-controlled stainless steel vats

ALCOHOL BY VOLUME

13°

AGING POTENTIAL

3 years

PRODUCTION

90 000 bottles

IN THE BOTTLE

TASTING NOTES

Lots of freshness, intense.
The nose is typically Sauvignon Blanc.

WINE & FOOD PAIRING

Classical

Suchis and sashimis platter

Unforgettable !

A ceviche of royal sea bream

Vegetarian

Tuna poke bowl, passion fruit sauce

