

CHÂTEAU ROQUEFORT



LES ROCHES BLANCHES

· 2024 ·

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 Giaï
+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

CULTIVATION OF THE VINE

In organic agriculture

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

12.5°

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

