

CHÂTEAU ROQUEFORT



LES ROCHES BLANCHES

· 2024 ·

BORDEAUX ROUGE

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

THE MERLOT, FROM THE LIMESTONE PLATEAU OF
ROQUEFORT, IS VINIFIED ON THE FRUIT, WHICH
GIVES ALL ITS RICHNESS TO THIS CUVÉE.



Watch the video

ACTORS

OWNERS

Frédéric & Anne Bellanger

TECHNICAL DIRECTOR

Stéphane Soubanere

WINEMAKER

Hannah Fiegenschuh,
of Derenoncourt Vignerons Consultants

SALES DIRECTOR

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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

12 000 bottles

IN THE BOTTLE

TASTING NOTES

The wine has a bright color with carmine
highlights.
The Merlot varietal aromas express
themselves with notes of redcovers 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

