

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.

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% Sauvignon Blanc

AVERAGE AGE

20 years

CULTIVATION OF THE VINE

In organic agriculture

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

120 000 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

LOGISTICS SIDE

Content · 75 cl

Bottles/case · 6

Cases/pallet · 90

Bottles/pallet · 540

Gencod · 3 760 052 855 511



SILVER Medal
Concours Mondial de Bruxelles 2025



95/100
Falstaff 2025

95/100
Decanter 2025



THE TELEGRAPH's comment

« Gorgeous and refreshing, like a blast of
sea spray with elderflower, lemon balm, jas-
mine and white peach. All sauvignon blanc
with no oak. »

