

CHÂTEAU ROQUEFORT



LES ROCHES BLANCHES

· 2025 ·

AOC BORDEAUX BLANC

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

AT CASTELVIEL, THE HIGHEST POINT OF THE GIRONDE, THE SAUVIGNON BLANC THRIVES ON CHALKY-CLAY 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

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

IN THE VINEYARD



SOIL

Chalky-clay

GRAPE VARIETIES

100% Sauvignon Blanc

AVERAGE AGE

20 years

FARMING METHOD

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

13°

AGING POTENTIAL

3 years

PRODUCTION

120 000 bottles



IN THE BOTTLE

TASTING NOTES

Lots of freshness, intense.
The nose is typically Sauvignon Blanc.
A palate marked by the minerality of the limestone soils.

WINE & FOOD PAIRING

Classical

Sushis and sashimis platter

Unforgettable !

A ceviche of royal sea bream

Vegetarian

A green asparagus risotto

LOGISTICS SIDE

Content ·	75 cl	150 cl	3L
Bottles/case ·	6	6	1
Cases/pallet ·	90	30	96
Bottles/pallet ·	540	180	96

THE TELEGRAPH's comment

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

