

# CHÂTEAU ROQUEFORT



## CHÂTEAU ROQUEFORT · 2021 ·

BORDEAUX ROSÉ

THE CHATEAU'S CLASSIC CUVÉE WITH A  
TIMELESS STYLE.

### ACTORS

#### OWNERS

Frédéric & Anne Bellanger

#### WINEMAKER

Samuel Mestre

#### SALES DIRECTOR

Camille Gai  
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Médaille d'ARGENT  
Elle à Table 2022



### IN THE VINEYARD



#### SOIL

Chalky clay

#### GRAPE VARIETIES

100% Cabernet Franc

#### AVERAGE AGE

25 years

### IN THE WINERY

#### VINIFICATION

Cold skin maceration for 6 hours · Pressing ·  
Low temperature fermentation

#### AGEING

Temperature-controlled stainless steel vats

#### ALCOHOL BY VOLUME

12,5°

#### AGING POTENTIAL

2 to 3 years

#### PRODUCTION

12 000

### IN THE BOTTLE

#### TASTING NOTES

This vintage has a beautiful rosewood color.  
It is mineral with a beautiful persistence.  
White-fleshed fruits are the  
dominant aromas.

#### WINE & FOOD PAIRING

##### Classical

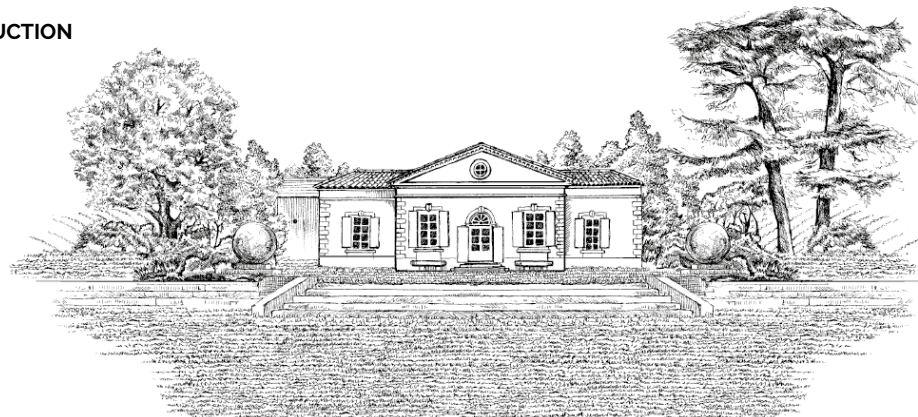
Charcuterie platter

##### Unforgettable !

A fatty fish tartar or colourful pintxos

### LOGISTICS SIDE

Content ·	75 cl
Bottles/case ·	6   12
Cases/pallet ·	100   50
Bottles/pallet ·	600
Gencod ·	3 760 052 854 637



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