

# CHÂTEAU ROQUEFORT



## LES ROCHES BLANCHES

· 2021 ·

**BORDEAUX ROSÉ**

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

30 MILLION YEARS AGO, THE ATLANTIC OCEAN  
COVERED OUR REGION.

COULD YOU FIND THE FOSSILIZED STARFISH  
VISIBLE IN ONE OF THE STONES OF THE 18<sup>TH</sup>  
CENTURY DOVECOTE BUILT IN ROQUEFORT ?

### ACTORS

#### OWNERS

Frédéric & Anne Bellanger

#### WINEMAKER

Samuel Mestre

#### SALES DIRECTOR

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

### IN THE VINEYARD

#### SOIL

Chalky clay

#### GRAPE VARIETIES

100% Cabernet Franc

#### AVERAGE AGE

25 years

#### CULTIVATION OF THE VINE

In organic conversion

### LOGISTICS SIDE

Content · 75 cl  
Bottles/case · 6  
Cases/pallet · 100  
Bottles/pallet · 600  
Gencod · 3 760 052 854 590

### 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

6 000 bottles

### 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

