

CHÂTEAU ROQUEFORT



CHÂTEAU ROQUEFORT
· 2022 ·

BORDEAUX

THE CHATEAU'S CLASSIC CUVÉE WITH A
TIMELESS STYLE.

ACTORS

OWNERS

Frédéric & Anne Bellanger

TECHNICAL DIRECTOR

Stéphane Soubanere

SALES DIRECTOR

Camille Gai
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IN THE VINEYARD

SOIL

Chalky-clay

GRAPE VARIETIES

85% Merlot · 15% Cabernet Sauvignon

AVERAGE AGE

30 years



IN THE WINERY

VINIFICATION

Pre-fermentation cold maceration

AGEING

1/3 of the production is aged in barrels ·
2/3 in vats

ALCOHOL BY VOLUME

14.5°

AGING POTENTIAL

5 to 7 years

PRODUCTION

120 000



IN THE BOTTLE

TASTING NOTES

This wine is clear, shiny, ruby red with cherry highlights.
The varietal aromas of the Merlot express themselves with notes of red currants and black cherries.
The attack is frank, the morello cherry and the vanilla accompany a licorice and ample final. Tannins are soft.

WINE & FOOD PAIRING

Classical

A duck confit parmentier

Unforgettable !

Snack Galice's Blonde tartar Burger

Vegetarian

Roasted figs with honey, burrata and pine nuts

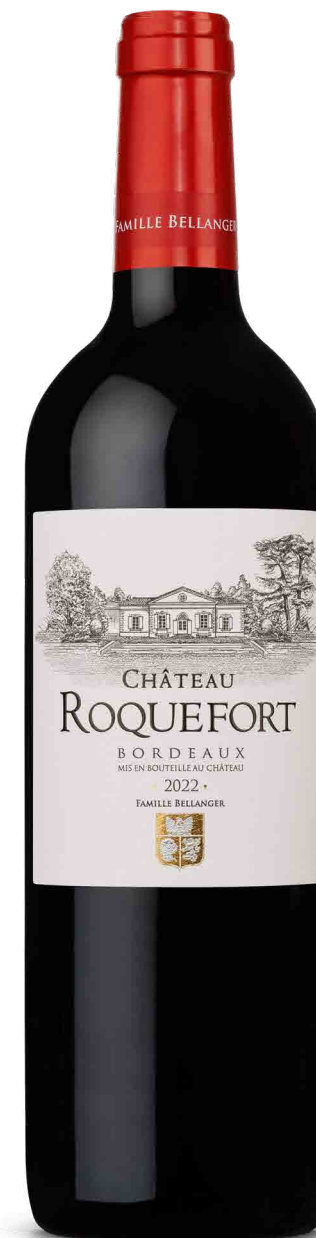
LOGISTICS SIDE

Content ·	37.5 cl	75 cl	150 cl	3 l	5 l
Bottles/case ·	12	6 12	6	1	1
Cases/pallet ·	85	100 50	30	96	96
Bottles/pallet ·	1 020	600	180	96	96
Gencod (75 cl) ·	3 760 052 855 313				

GOLD medal
Concours Bettane et Desseauve 2025



90 points - Best buy
Wine Enthusiast 2025



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