



GRAND BLANC

ENTRE-DEUX-MERS

CHÂTEAU ROQUEFORT « GRANDE CUVÉE » IN WHITE.

ACTORS

OWNERS

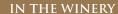
Frédéric & Anne Bellanger

WINEMAKER

Stéphane Soubanere

SALES DIRECTOR

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VINIFICATION

French oak barrels for 1 month

AGEING

9 months on lees with regular stirring . 100% in new oak barrels.

ALCOHOL BY VOLUME

AGING POTENTIAL

10 years

PRODUCTION

12 000

Content · 75 cl

Bottles/case · 6

Cases/pallet • 100

Bottles/pallet 600

Gencod • 3 760 052 855 672



IN THE VINEYARD



SOIL

Clay-limestone

GRAPE VARIETIES

80% Sauvignon Blanc • 20% Sémillon

AVERAGE AGE

25 years

CULTIVATION OF THE VINE

In organic agriculture

IN THE BOTTLE

WINE & FOOD PAIRING

Classical

A platter of matured cheeses

Unforgettable!

A semi-cooked duck foie gras







