

CHÂTEAU ROQUEFORT



GRAND BLANC
· 2024 ·

ENTRE-DEUX-MERS

CHÂTEAU ROQUEFORT « GRANDE CUVÉE »
IN WHITE.

ACTORS

OWNERS

Frédéric & Anne Bellanger

WINEMAKER

Stéphane Soubanere

SALES DIRECTOR

Camille Gai
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IN THE WINERY

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

LOGISTICS SIDE

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

TASTING NOTES

The color is pale gold. The nose is fresh and very elegant, with floral notes and a hint of toast.

Rich and round on the palate, with citrus peel, pomelo and a hint of pineapple, and a saline finish reminiscent of gunflint.

The great minerality of this wine makes it very easy to digest and gives it great ageing potential.

WINE & FOOD PAIRING

Classical

A platter of matured cheeses

Unforgettable !

A semi-cooked duck foie gras

