

CHÂTEAU ROQUEFORT



GRANDE CUVÉE
· 2022 ·

BORDEAUX SUPÉRIEUR

CHÂTEAU ROQUEFORT « GRANDE CUVÉE »
IN RED.

ACTORS

OWNERS

Frédéric & Anne Bellanger

TECHNICAL DIRECTOR

Stéphane Soubanere

SALES DIRECTOR

Camille Gai
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IN THE WINERY

VINIFICATION

Pre-fermentation · Cold maceration

AGEING

Malolactic fermentation · 12 months in French oak barrels coming from Allier region

ALCOHOL BY VOLUME

14°

AGING POTENTIAL

6 to 10 years

PRODUCTION

12 000

IN THE VINEYARD

SOIL

Chalky-clay

GRAPE VARIETIES

85% Merlot · 15% Cabernet Sauvignon

AVERAGE AGE

25 years

IN THE BOTTLE

TASTING NOTES

Very dark colour.
The bouquet reveals aromas of vanilla and ripe fruit.
Rich and wide palate, delicate.
The tannins are promising.

WINE & FOOD PAIRING

Classical

A piece of grilled beef

Unforgettable !

A Pauillac Lamb cooked at low temperature

Vegetarian

The ultimate vegetarian "Ragù" from chef Yotam Ottolenghi

LOGISTICS SIDE

Content · 75 cl

Bottles/case · 6

Cases/pallet · 100

Bottles/pallet · 600

Gencod · 3 760 052 855 382

