

CHÂTEAU ROQUEFORT



LES ROCHES BLANCHES

· 2025 ·

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 18TH
CENTURY DOVECOTE BUILT
IN ROQUEFORT ?



Watch the video

ACTORS

OWNERS

Frédéric & Anne Bellanger

TECHNICAL DIRECTOR

Stéphane Soubanere

WINEMAKER

Hannah Fiegenschuh,
of Derenoncourt Vignerons Consultants

SALES DIRECTOR

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IN THE VINEYARD

SOIL

Chalky clay

GRAPE VARIETIES

100% Cabernet Franc

AVERAGE AGE

25 years

LOGISTICS SIDE

Content · 75 cl

Bottles/case · 6

Cases/pallet · 100

Bottles/pallet · 600

Gencod · 3 760 052 855 634



IN THE WINERY

VINIFICATION

Cold skin maceration for 6 hours · Pressing ·
Low temperature fermentation

AGEING

Temperature-controlled stainless steel vats

ALCOHOL BY VOLUME

13,5°

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

Vegetarian

Quinoa salad with peach and feta

