

CHÂTEAU ROQUEFORT



RIVES

• 2025 •

AOC ENTRE-DEUX-MERS

THE «RIVES» CUVÉE IS A PARCEL SLOT SELECTION PRODUCED IN THE HEART OF THE FINEST LIMESTONE TERROIRS OF THE ENTRE-DEUX-MERS VINEYARDS, BETWEEN THE GARONNE TO THE SOUTH AND THE DORDOGNE TO THE NORTH.

FRÉDÉRIC & ANNE HAVE FOUR DAUGHTERS : RAPHAËLLE, INÈS, VICTOIRE AND EVA. RIVES IS ALSO CERTAINLY THE ACRONYM FOR THEIR FIRST NAMES...

THE TEAM

OWNERS

Anne & Frédéric Bellanger

TECHNICAL DIRECTOR

Stéphane Soubanere

WINEMAKER

Hannah Fiegenschuh,
of Derenoncourt Vignerons Consultants

SALES DIRECTOR

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IN THE VINEYARD



SOIL

Chalky-clay • Selected plots

GRAPES VARIETIES

70% Sauvignon Blanc • 30% Sémillon

AVERAGE AGE

30 years

CULTIVATION OF THE VINE

In organic agriculture

HARVEST DATE

28 august 2025

LOGISTICS SIDE

Content • 75 cl

Bottles/case • 6

Cases/pallet • 100

Bottles/pallet • 600

Gencod • 3 760 052 855 566

IN THE WINERY

VINIFICATION

Inertness of harvest • Maceration of the skins •
Low temperature fermentation

AGEING

100% temperature-controlled stainless steel vats

ALCOHOL BY VOLUME

13°

AGING POTENTIAL

2 to 3 years

PRODUCTION

24 000

IN THE BOTTLE

TASTING NOTES

Fresh notes of acacia and jasmine flowers.
The palate is full with notes of white
peach and nectarine with a pleasant
final freshness.

WINE & FOOD PAIRING

Classical

Some « Fine de claire » oysters

Unforgettable !

A cuvée to be paired with delicate white fish
(turbot, brill) season with a spoon of Sturia
Osciètre caviar

Vegetarian

A caramelized leek and goat cheese tart

