

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

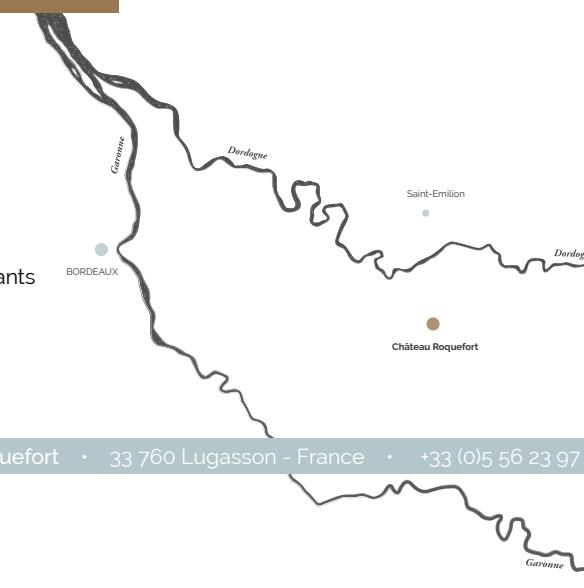
Stéphane Soubanere

WINEMAKER

Hannah Fiegenschuh,
of Derenoncourt Vignerons Consultants

SALES DIRECTOR

Camille Gai
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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 Oscietre caviar

Vegetarian

A caramelized leek and goat cheese tart

