



## CHÂTEAU ROQUEFORT

· 2025 ·

### AOC BORDEAUX BLANC

THE CHATEAU'S CLASSIC CUVÉE WITH A  
TIMELESS STYLE.

## THE TEAM

### OWNERS

Frédéric & Anne Bellanger

### TECHNICAL DIRECTOR

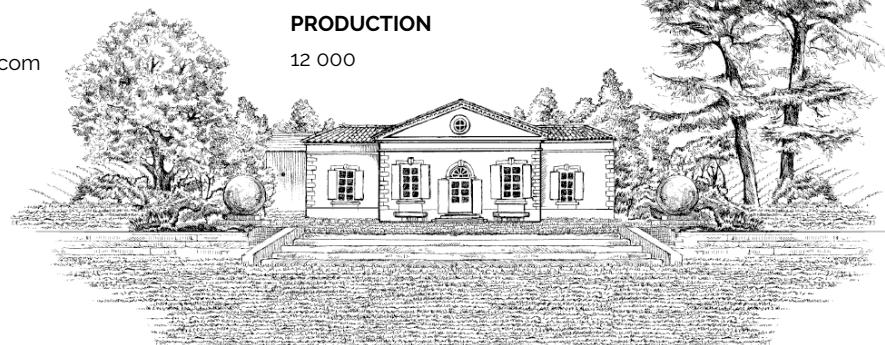
Stéphane Soubanere

### WINEMAKER

Hannah Fiegenschuh,  
of Derenoncourt Vignerons Consultants

### SALES DIRECTOR

Camille Giai  
+33 (0)6 11 90 44 51  
cg@chateau-roquefort.com



## IN THE VINEYARD



### SOIL

Chalky-clay · Selected plots

### GRAPE VARIETIES

85% Sauvignon Blanc · 15% Sémillon

### AVERAGE AGE

30 years

### CULTIVATION OF THE VINE

In organic agriculture

### HARVEST DATE

27 august 2025

## IN THE WINERY

### VINIFICATION

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

### AGEING

Ageing on fine lees in temperature-controlled  
stainless steel vats

### ALCOHOL BY VOLUME

13°

### AGING POTENTIAL

2 to 3 years

### PRODUCTION

12 000

## IN THE BOTTLE

### TASTING NOTES

Have a limpid pale golden color.  
We find fresh notes of hawthorn and linden.  
On the palate appears the tropical fruits,  
lychee, pineapple, and citrus fruits,  
mandarin, and grapefruit. This wine offers  
great freshness.

### WINE & FOOD PAIRING

#### Classical

With a piece of fresh goat cheese

#### Unforgettable !

A cuvée to be served on a roasted sea bass

#### Vegetarian

A risotto with green vegetables and pesto

## LOGISTICS SIDE

Content ·	75 cl
Bottles/case ·	6   12
Cases/pallet ·	100   50
Bottles/pallet ·	600
Gencod ·	3 760 052 855 665

