

CHÂTEAU ROQUEFORT



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• 2025 •

AOC BORDEAUX BLANC

THE CHATEAU'S CLASSIC CUVÉE WITH A
TIMELESS STYLE.

THE TEAM

OWNERS

Frédéric & Anne Bellanger

TECHNICAL DIRECTOR

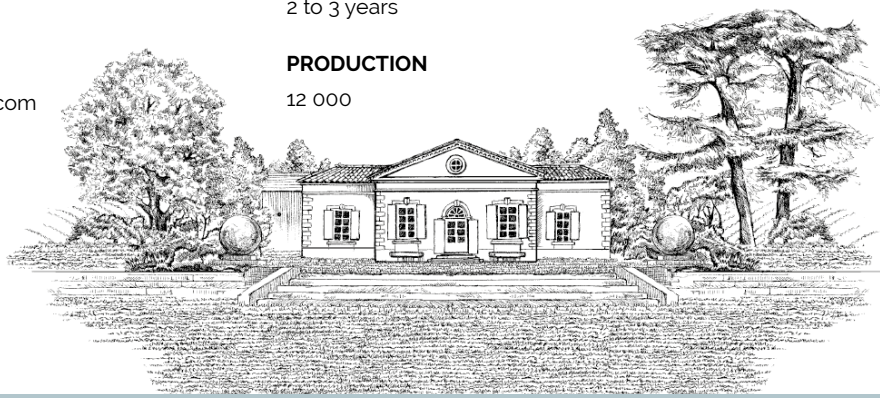
Stéphane Soubanere

WINEMAKER

Hannah Fiegenschuh,
of Derenoncourt Vignerons Consultants

SALES DIRECTOR

Camille Gai
+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

