



# **ROCA FORTE** · 2020 ·

**BORDEAUX SUPÉRIEUR** 

ROCA FORTE IS THE NAME OF THE ROCKY OUTCROP ON WHICH THE DOMAIN IS BUILT.

THIS CUVEE COMES FROM THE LIMESTONE PLATEAU PLOTS THAT EXTEND IN FRONT OF THE CHATEAU.

A PLACE, A GRAPE VARIETY, A TERROIR. ROCA FORTE, A UNIQUE CUVEE.

## **ACTORS**

#### **OWNERS**

Frédéric & Anne Bellanger

#### WINEMAKER

Samuel Mestre

#### SALES DIRECTOR

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# IN THE VINEYARD



### SOIL

Asterie limestone plateau.

#### **GRAPE VARITIES**

100% Merlot

### **AVERAGE AGE**

35 years

### LOGISTICS SIDE

Contenant ·	75 cl	1,5 l	3 l	5 l
Bottles/case •	6	6	1	1
Cases/pallet •	100	45		
Bottles/pallet •	600	270		

**91** points Wine Enthusiast 2024



**89** points James Suckling 2024

> **91** /100 Revue Vert de Vin



# IN THE WINERY

#### VINIFICATION

Pre-fermentation cold maceration

#### **AGEING**

Malolactic fermentation • 12 months in French oak barrels coming from Allier region

## ALCOHOL BY VOLUME

14.5°

## AGING POTENTIAL

10 to 15 years

# **PRODUCTION**

2 350 bottles • 250 magnums • 6 doubles magnums • 6 jéroboams

# IN THE BOTTLE

## **TASTING NOTES**

Roca Forte 2020 is composed of 100% Merlot harvested at full maturity. Roca Forte is aged twelve months in a selection of barrels from the Tronçais forests, a third of which are new. The nose offers notes of blackberry, prune

The mouth fills with an unusual richness, followed by an explosion of black fruit in the final.

A balanced, full-bodied and tasty cuvee, where all the subtle minerality of this great limestone terroir is expressed.

### WINE & FODD PAIRING

#### Classical

Beef steack with chanterelles

# Unforgettable!

Truffle chicken

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