



CHÂTEAU ROQUEFORT · 2022 ·

BORDEAUX

THE CHATEAU'S CLASSIC CUVÉE WITH A TIMELESS STYLE.

ACTORS

OWNERS

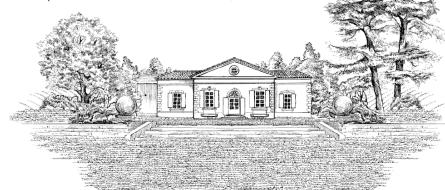
Frédéric & Anne Bellanger

WINEMAKER

Samuel Mestre

SALES DIRECTOR

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



IN THE VINEYARD

SOIL

Chalky-clay

GRAPE VARIETIES

85% Merlot • 15% Cabernet Sauvignon

AVERAGE AGE

30 years

IN THE WINERY

VINIFICATION

Pre-fermentation cold maceration

AGEING

1/3 of the production is raised in barrels • 2/3 in vats

ALCOHOL BY VOLUME

14°

AGING POTENTIAL

5 to 7 years

PRODUCTION



IN THE BOTTLE

TASTING NOTES

This wine is clear, shiny, ruby red with cherry highlights.

The varietal aromas of the Merlot express themselves with notes of red currants and black cherries.

The attack is frank, the morello cherry and the vanilla accompany a licorice and ample final. Tannins are soft.

WINE & FOOD PAIRING

Classical

A duck confit parmentier

Unforgettable!

Snack Galice's Blonde tartar Burger

Vegetarian

Roastaed figs with honey, burrata and pine nuts

LOGISTICS SIDE

Content · 75 cl Bottles/case · 6 12 Cases/pallet • 100 | 50 Bottles/pallet · 600

Gencod · 3 760 052 855 238



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