



GRAND BLANC

ENTRE-DEUX-MERS

CHÂTEAU ROQUEFORT « GRANDE CUVÉE » IN WHITE.

IN THE WINERY

VINIFICATION

French oak barrels for 1 month

AGEING

On lees for 6 months • Half in new oak barrels. Half in barrels of 1 wine

ALCOHOL BY VOLUME

12.5°

AGING POTENTIAL

3 to 5 years

PRODUCTION

18 000

ACTORS

OWNERS

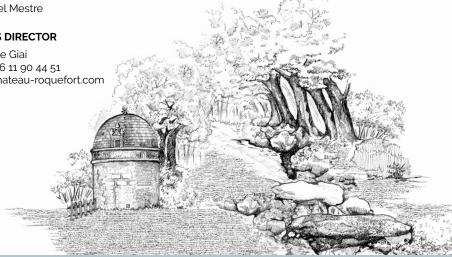
Frédéric & Anne Bellanger

WINEMAKER

Samuel Mestre

SALES DIRECTOR

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



IN THE VINEYARD

SOIL

Silty-clay

GRAPE VARIETIES

90% Sauvignon Blanc • 10% Sémillon

AVERAGE AGE

25 years

CULTIVATION OF THE VINE

In organic conversion

IN THE BOTTLE

WINE & FOOD PAIRING

Classical

A platter of matured cheeses

Unforgettable!

A semi-cooked duck foie gras

Content · 75 cl

Bottles/case · 6

Cases/pallet · 100

Bottles/pallet • 600

Gencod · 3 760 052 855 672







