

CHÂTEAU ROQUEFORT



GRAND BLANC
· 2022 ·

ENTRE-DEUX-MERS

CHÂTEAU ROQUEFORT « GRANDE CUVÉE »
IN WHITE.

ACTORS

OWNERS

Frédéric & Anne Bellanger

WINEMAKER

Samuel Mestre

SALES DIRECTOR

Camille Gai
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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

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

TASTING NOTES

Light golden color.
Fresh nose, elegant with floral notes lightly toasted. A rich roundness mouth. We find citrus peels, pomelo and a hint of pineapple, slightly flinty notes. With a beautiful brilliance, the great minerality of this wine makes it very refreshing.

WINE & FOOD PAIRING

Classical

A platter of matured cheeses

Unforgettable !

A semi-cooked duck foie gras

LOGISTICS SIDE

Content · 75 cl

Bottles/case · 6

Cases/pallet · 100

Bottles/pallet · 600

Gencod · 3 760 052 855 672

