

CHÂTEAU ROQUEFORT



RIVES

· 2024 ·

ENTRE-DEUX-MERS

THE «RIVES» CUVÉE IS A PARCEL SLOT SELECTION PRODUCED IN THE HEART OF THE FINEST TERROIRS OF THE ENTRE-DEUX-MERS VINEYARDS, BETWEEN THE GARONNE TO THE SOUTH AND THE DORDOGNE TO THE NORTH.

FRÉDÉRIC & ANNE HAVE FOUR DAUGHTERS : RAPHAËLLE, INÈS, VICTOIRE AND EVA. RIVES IS ALSO CERTAINLY THE ACRONYM FOR THEIR FIRST NAMES...

ACTORS

OWNERS

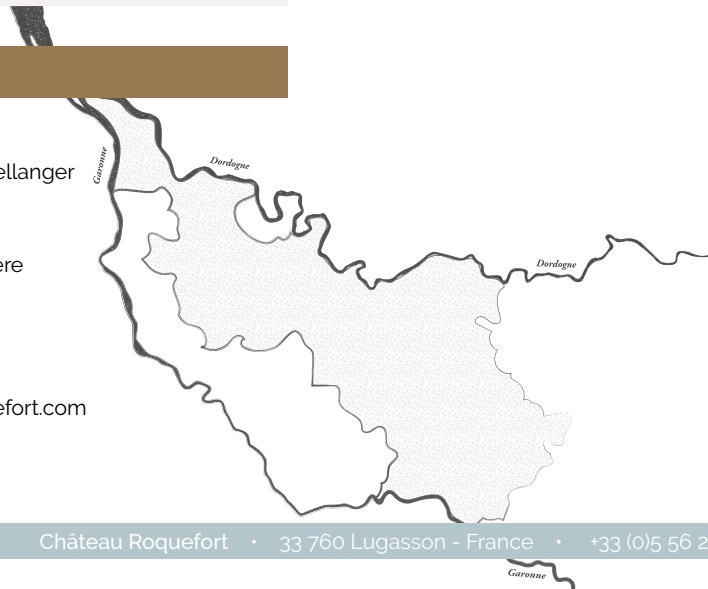
Anne & Frédéric Bellanger

WINEMAKER

Stéphane Soubanere

SALES DIRECTOR

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IN THE VINEYARD



SOIL

Chalky-clay

GRAPES VARIETIES

70% Sauvignon Blanc · 30% Sémillon

AVERAGE AGE

30 years

CULTIVATION OF THE VINE

In organic agriculture

LOGISTICS SIDE

Content · 75 cl

Bottles/case · 6

Cases/pallet · 100

Bottles/pallet · 600

Gencod · 3 760 052 855 566

IN THE WINERY

VINIFICATION

Inertness of harvest · Maceration of the skins · Low temperature fermentation

AGEING

100% temperature-controlled stainless steel vats

ALCOHOL BY VOLUME

13°

AGING POTENTIAL

2 to 3 years

PRODUCTION

25 000

IN THE BOTTLE

TASTING NOTES

Fresh notes of acacia and jasmine flowers. The palate is full with notes of white peach and nectarine with a pleasant final freshness.

WINE & FOOD PAIRING

Classical

Some « Fine de claire » oysters

Unforgettable !

A cuvée to be paired with delicate white fish (turbot, brill) season with a spoon of Sturia Osciètre caviar

Vegetarian

Scallops and avocado tartare

