

# CHÂTEAU ROQUEFORT



GRAND BLANC  
· 2023 ·

ENTRE-DEUX-MERS

CHÂTEAU ROQUEFORT « GRANDE CUVÉE »  
IN WHITE.

## 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 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

