



CHÂTEAU ROQUEFORT · 2022 ·

**BORDEAUX** 

THE CHATEAU'S CLASSIC CUVÉE WITH A TIMELESS STYLE.

# **ACTORS**

#### **OWNERS**

Frédéric & Anne Bellanger

#### WINEMAKER

Stéphane Soubanère

## **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 aged in barrels • 2/3 in vats

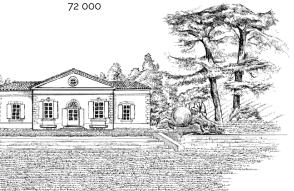
#### ALCOHOL BY VOLUME

14.5°

### 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

Gencod (75 cl) · 3 760 052 855 238

## Vegetarian

Roastaed figs with honey, burrata and pine nuts

# LOGISTICS SIDE

Content ·	37,5 cl	75 cl		150 cl	3 l	5 l
Bottles/case •	12	6	12	6	1	1
Cases/pallet •	85	100	50	30	96	96
Bottles/pallet •	1 020	600		180	96	96











