



Château Roquefort Blanc, Entre-deux-Mers, Bordeaux, France, '2025'

Product code: `6708

VITICULTURE

The estate places strong emphasis on sustainable viticulture. It achieved Haute Valeur Environnementale (HVE) certification in 2017 and began converting its white wine production to organic farming in 2021. The vines—averaging around 25 years of age across many parcels—are hand-harvested to ensure optimal selection.

WINEMAKING

The winemaking processes at Château Roquefort in Bordeaux reflect a careful balance between tradition, precision, and respect for the terroir, as overseen by Frédéric Bellanger and his team in collaboration with the Bordeaux Faculty of Oenology. The approach prioritises preserving aromatic freshness and vibrancy. Grapes undergo selective harvesting and sorting, followed by skin maceration (often brief) and low-temperature fermentation in stainless steel tanks to retain delicate floral, citrus, and tropical fruit notes. Ageing generally occurs in temperature-controlled stainless steel vats, sometimes on fine lees for added texture.

TASTINGNOTE

Clear and brilliant, the wine shows a pale, delicate hue. Its aromatic profile is complex, led by floral notes of hawthorn, lime blossom, and jasmine. On the palate, tropical and citrus fruits unfold — lychee, pineapple, grapefruit, and Williams pear. The wine offers fine tension and precise acidity, with sweetness and freshness in perfect balance.

FOOD MATCHING

Delightful with fresh goat cheese, sea bass and creamy Fish dishes.



TECHNICAL DETAILS

Varieties:

Sauvignon Blanc 85%,
Semillon 15%

Vegetarian
Vegan
Organic

Features

ABV: 13%

Closure: Natural cork

Colour: White

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

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