



CHÂTEAU ROQUEBRUNE

BORDEAUX ROUGE



Château Roquebrune is located in the Cénac village, one of the northernmost areas of the Cadillac Côtes de Bordeaux appellation. The Château was named « Roquebrune » during the 18th Century after its distinctive soils composed of high density limestone and well-drained brown clay located upon the slopes.



A.O.C.: Bordeaux rouge

District: Cénac

Vineyard surface area: 10 hectares

Terroir: Clayey-gravelly slopes

Grape varieties: 70% Cabernet Sauvignon
20% Merlot
5% Malbec

Average vine age: 20 years

Viticulture: Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows or mechanical working of the soil, to improve the soils' vitality and biodiversity. Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches. Mechanical grape harvesting.



Sustainable farming methods are applied to the entire vineyard, which enjoys HVE3 ("High Environmental Value") certification.

Vinification: Destemming, crushing and vatting. Cold pre-fermentation maceration during 72 hours, to delicately extract colour and fruitiness. Fermentation and maceration in stainless-steel, temperature-controlled tanks during 20 days on average.

Ageing: 6 months in oak barrels.

Tasting notes:

A powerful wine with a strong color. Ripe fruit notes with spices. The ageing in barrels refines the tannins and gives them a silky and elegant character. Agrees with red meats. Its character allows it to accompany dishes more spicy.

2021 Vintage : Gold Medal, Concours des Vins de Bordeaux 2022



VIGNOBLES GONFRIER
BORDEAUX