



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.



The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.

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.

2023 Vintage : 89 PTS [JAMESSUCKLING.COM](https://www.jamessuckling.com) 88 PTS



2025 Vintage : Silver Medal, Concours des Vins de Bordeaux



VIGNOBLES GONFRIER
BORDEAUX