



VIGNOBLES PALATIN GUIBERT



# CHATEAU ROQUEVIEILLE

## *Cuvée Tradition*

AOC CASTILLON CÔTES DE BORDEAUX

### GEOGRAPHICAL LOCATION

Along the clay-limestone plateau of Saint-Emilion, on one of the highest points of the Gironde, Château Roqueville enjoys a privileged position as a “hillside wine” on outstanding terroir.

### GRAPE VARIETIES

Merlot : 80%

Cabernet Franc : 15%

Cabernet Sauvignon : 5%

### WINEMAKING PROCESS

This wine is made in temperature-controlled concrete tanks, which range in capacity, to allow strict plot-by-plot selections; some batches are vinified in whole clusters.

### AGING

Tanks account for 70% of the 12- to 18-month aging process, while the other 30% is aged in new or one-year-old barrels. The aim is to produce very aromatically fresh wines with red and black fruit notes as well as roasted aromas.

### TASTING

This wine is often very balanced on the palate with noticeable but mellow tannins and nice acidity. The ultimate easy-to-drink wine.

The recommended food-and-wine pairing: most meats, but it also makes an interesting match with boards of charcuterie.

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