

Origin:	France, Provence-Alpes-Côte d'Azur, Roquefort-la-Bédoule
Site:	Vineyard Selection
Varietal:	Vermentino Clairette
Geographical Orientation:	north east
Sea Level:	360 - 400 m
Soil:	karg lime flint   large Kalkmergel

### Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank

### Data

Wine Type:	Still wine   white   dry
Alcohol:	12 %
Residual Sugar:	0.9 g/l
Certificates:	bio-dynamic
Allergens:	sulfites

### Winery

The Château de Roquefort is ideally situated in The Côtes de Provence Appellation, between the Massif de la Sainte Baume, which rises to an altitude of 1,042 metres, and the coastal Calanques National Park. The landscape here is a formation of high plateaus, where organic vineyards are cultivated biodynamically at an altitude of 390 metres, cut out of the imposing rocky clay - limestone soils. The vineyards have been certified bio since 2006.

