

Origin:	France, Provence-Alpes-Côte d'Azur, Roquefort-la-Bédoule
Site:	Vineyard Selection
Varietal:	Clairette 100 %
Soil:	calcareous Kalkmergel

Cellar

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

Data

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	< 1 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.