

CHATEAU DE ROQUEFORT
ROQUEFORT LA BÉDOUILLE



PROVENCE
COTES DE PROVENCE

OVERVIEW | Raimond de Villeneuve's impressively beautiful, biodynamic vineyard is located on the edge of the Bandol appellation, just over the ridge so Mourvedre does not ripen here as well as at Bandol (it is a difficult grape to ripen) so it is not the focus. One third of the vines are over 40 years old, with the rest ranging between 15 and 40. de Villeneuve is young, well-educated, well-traveled and with experience in the trade working for Mommessin in Burgundy. This experience shows in the quality of the wines and the refined beauty of the package. He came back to his old family property in 1995 and began making and bottling wines under the Chateau name; previously the wines were sold in bulk. de Villeneuve is a very open-minded winemaker and taster, always striving for quality and willing to honestly assess his wines. As well, he is always experimenting; he has even planted some Cabernet Franc.

VINEYARD AREA: 20 hectares

GRAPE VARIETIES: grenache, syrah, cinsault, carignan, rolle, clairette

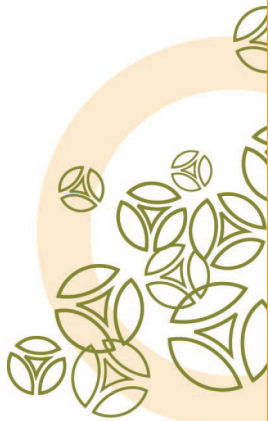
His talent has been recognized by Michel Bettane, calling him one of the finest winemakers in Provence: "incontestably, one of the great hopes of the Cotes de Provence...the wines perfectly combine ample and intense fruit with a rich and silky body. The wines of Roquefort possess a hedonistic character that will make you immediately rejoice."

VINEYARD/CELLAR PRACTICES | The biodynamic vineyard is literally situated in an amphitheater, thus having a very special microclimate. Chateau de Roquefort is only 50 acres at an altitude of 1000 feet, allowing later harvesting, which results in more freshness and greater phenolic maturity, and therefore more complexity than is usual in Provençal wines.

WINES | **Cotes du Provence Rose - Corail**

This Rose is made from 35% Grenache, 25% Syrah, 25% Cinsault, 5% Carignan, 5% Rolle and 5% Clairette.

"Corail" is the domaine's rosé and it has classic Provencal characteristics: bright strawberry/raspberry fruit with a lively palate and a clean finish. It is an ideal match for a range of Mediterranean dishes, from appetizers with garlic and olive oil in the mix, to seafood and even lamb dishes. It is perfect with wood-grilled meats.



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