



# CHÂTEAU ROUQUETTE

LE RETOUR DES HIRONDELLES

AOP BORDEAUX

## VINEYARD

The plots are located in a south Atlantic climate and planted in clay-limestone soil. The plots face south and are divided into three sections: 2 hectares of Sauvignon Blanc, 1 hectare of Sémillon, and 0.5 hectares of Muscadelle.

## WINEMAKING

Mechanical harvest. Pressed white wine with a long fermentation at low temperature (13° C).

## AGEING

3 months in stainless steel tanks.

## TASTING NOTES

It is a pale colour, with an intense, floral nose. It is lively on the palate, with notes of citrus and exotic fruit.



### GRAPES VARIETIES

Sauvignon blanc, Muscadelle, Sémillon



### FOOD PAIRING

Aperitif, Seafood, Fish, Cheese



**TEMP**  
6 - 7°C



**AGEING POTENTIAL**  
3 years