



The Strength of a Terroir WITH

THE PROMISE TO DISCOVER A JEWEL IN THE HEART OF PROVENCE

THE HISTORY

The unique terroir of Provence is perfectly expressed in each Roquefeuille wine.



When acquired by the Berenger

family in 1976, the domaine included approximately 50 acres. Today, the Roquefeuille estate encompasses approximately 250 acres in the heart of Provence at the foot of Mount Olympe, the Monts Aureliens and at the South of the Sainte-Victoire valley, the terroir includes clay and limestone. Practically all the vines are exposed to our region's bright sunshine in order to optimize the grapes maturity. The estate practices minimal intervention in order to preserve the domaine as well as the environment.

THE WINE

The wines are meticulously crafted within the domaine's wine cellar by employing non-oxidative vinification methods which greatly contribute to high quality production. The grapes undergo direct pressing and a cold-maceration. The cave is separated into two distinct parts—one for the red wine fermentation and the other for the elaboration of the rose and white wines.



OFFERING A SELECTION OF PROVENCE ROSÉ WINES:

CHÂTEAU ROQUEFEUILLE LA COMBE ROSÉ
CHÂTEAU ROQUEFEUILLE "R" DE ROQUEFEUILLE
CHÂTEAU ROQUEFEUILLE ROSÉ IN THE AIR













CHÂTEAU ROQUEFEUILLE

LA COMBE ROSÉ 2016

Côtes de Provence Sainte Victoire, France

- 84% Grenache, 13% Cabernet Sauvignon, 3% Cinsault
- Terroir is clay, limestone and pebbles
- Light pink color with hints of lychee on the nose. Exotic fruits—mango, bitter almond and coconut water. Structured with a nice roundness followed by citrus with notes of grapefruit and pomelo



CHÂTEAU ROQUEFEUILLE

"R" DE ROQUEFEUILLE 2016

Côtes de Provence, France

- 55% Grenache, 23% Cinsault, 13% Carignan, 7% Rolle, 3% Semillon
- Terroir is clay and limestone, sand and loam
- A light rosé with hints of clear peach. On the nose, fresh almonds, white peach and pear aromas reveals themselves. On the palate, "R" de Roquefeuille unveils a beautiful roundness and freshness as well as aromas of white fruits and light notes of bergamot and clementine.
 Pair with seafood salads, grilled sole or even spinach tarts





CHÂTEAU ROQUEFEUILLE

ROSÉ IS IN THE AIR 2016

Côtes de Provence, France

- 84% Grenache, 13% Cabernet Sauvignon, 3% Cinsault
- Terroir is clay and limestone pebbles
- Light pink color with peach and lychee highlights. A floral nose, very elegant with notes of exotic and citrus fruits.
 Roquefeuille, Rosé in the Air is a generous, round and fruity wine. Ideal as an aperitif, with seafood, Asian or Mediterranean dishes





