France, AOC Bordeaux | 2022

CHÂTEAU ROQUES DE JEANLICE ORGANIC

”Classic style”



Story Château Roques de Jeanlice is a 15-hectare estate located on the limestone plateau of the Entre-deux-Mers region. This wine is made from Merlot (75%) and Cabernet Franc (25%), offering power, structure, and elegance that reflect the clay- and limestone-rich soil. The vines are over 30 years old. The exceptional potential of the vineyard inspired the creation of this wine using organic farming methods and without added sulfites. The grapes were macerated for 30 days, and fermentation took place in temperature-controlled stainless steel tanks. 30% of the wine was aged in barrels. This organic wine has been awarded a gold medal

COLOR Ruby red

AROMA Aromas of blackcurrants, black cherries, dark plums, fresh figs, and vanilla.

TASTE Medium-bodied with silky tannins, elegantly fruity, delicately spiced, balanced, and long on the palate.

TIPS FOR USE Château Roques de Jeanlice is a refined wine for meat dishes. It pairs beautifully with grilled beef rib, roasted duck breast, or lamb tagine. It also makes an elegant cheese wine, especially with aged cheeses.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Merlot 90% Cabernet Franc 10%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
MANUFACTURER		**PRODUCT NUMBER**	238003
ALCOHOL CONTENT	13%		
SUGAR CONTENT	0,5 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
Social responsibility			
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari