



CHATEAU DES ANTONINS  
ANTOINE DE ROQUEFEUIL

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APPELLATION A.O.C. BORDEAUX SUPÉRIEUR  
MILLÉSIME 2023  
LA RÉSERVE DU COUVENT

### Histoire :

This wine owes its name to the Antonin's hospitaller monks who occupied this old abbey for five centuries. Since 2016, Antoine de Roquefeuil is in charge of the estate's wine production, following his father, Geoffroy de Roquefeuil.

### Vin :

**Terroir :** Silico-gravelly rump, located on the left bank of the Garonne, south of the Graves

**Assemblage :** 50% merlot - 50% cabernet-sauvignon

**Conduite du vignoble :** Sustainable agriculture

**Vinification :** Thermo-regulated - alcoholic fermentation controlled at 27-30°C. Remontages -pumping over and delestage-. 3 to 4 weeks of fermentation.

**Élevage :** Selection of our best production for barrel aging made of French oak. A third of the barrel renewed each year.

**Mis en bouteille :** April 2025

**Production :** 8 000 bottles

**Alcool par volume :** 13%

### Dégustation :

**Commentaire :** Deep, sustained garnet-red color.

The nose reveals a blend of red fruits and subtle toasty notes. The palate reveals great amplitude and sweetness, with aromas of strawberry and blackcurrant. The long finish reveals the finesse of oak ageing, underlining the harmony between power and elegance in this cuvée.

**Température :** 17/18 degrees

**Garde :** 5 to 10 years



*Certification Haute Valeur Environnementale*