



MAISON LE STAR  
VIGNOBLES & CHATEAUX

## MAISON LE STAR ESTATES

# CHÂTEAU LES ROQUES

## Côtes de Duras

### ORIGIN - TERROIR

Château Les Roques is a family wine domaine situated in the Pays de Duras, one of the first wine regions to be classified as an AOC in 1937. The domaine's vines are cultivated with the utmost care and attention. The Château lies at one of the highest points in the Duras region (102m above sea level) and covers 11 hectares of adjoining vine parcels. The vineyards are planted primarily with the Merlot varietal on an Agenais limestone plateau and benefit from an exceptional exposure. The hard and rocky soils here are known for their "rebellious" nature as they are notoriously difficult to work although result in remarkably distinctive wines.

The modern vinification cellars are fitted with temperature control technology and also comprise a small cellar with the capacity to age 80 barrels.

The viticultural methods in place aim to respect the natural environment whilst ensuring high quality vines in order to produce rich wines with distinctive characters. Château Les Roques is Sustainable Agriculture certified.

### CULTIVATION

Soil tillage

Shoot removal and leaf stripping

### VINIFICATION

Limited yields

Gentle extraction in order to enhance the natural aromas of the fruit

Vinification in temperature controlled stainless steel vats

### GRAPE VARIETIES

94% Merlot

5% Cabernet Sauvignon

1% Cabernet Franc

### TASTING NOTES

Château Les Roques reveals a bright and intense purple colour with violet glimmers. The expressive nose opens up with aromas of ripe red fruits combined with subtle yet complex notes of black fruits and spice. The palate is harmonious, well-balanced and fleshy with a smooth tannic backbone and a long, rich finish.

### FOOD & WINE PAIRING

Château Les Roques is the ideal choice for a barbecued Piri-Piri chicken with potato wedges, a bacon, onion and goats cheese omelet or even a goose confit with sorrel.

Enjoy served at 18°C.

### AWARDS

2016 : Gold Medal – Concours Gilbert & Gaillard 2017

2015 : Gold Medal – Concours de Paris 2016

Gold Medal – Concours de Bordeaux 2016

Silver Medal – Concours de Macon 2016

2014 : Silver Medal – Concours de Bordeaux 2015

2013 : Gold Medal – Concours de Paris 2014

Silver Medal – Concours de Bordeaux 2014



### MAISON LE STAR

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