

Winemaker: Antoine de Roquefeuil

Region: Bordeaux



Location: Ponsaurat

Bordeaux Blanc

CHÂTEAU DES ANTONINS



Appellation: AOP Bordeaux

Varietals: 80% Sauvignon Blanc,
20% Semillon

Vinification: 12h skin maceration.
Pneumatic pressing. Settling and
cold storing, alcoholic fermentation
thermo-regulated at 16-18°C.
Batonnage of the lees for 15 to 30
days. Aged in stainless steel vats.

Vineyard/Terroir: sandy loam
soil, located on the left bank of the
Garonne, south of the Graves

Annual Production: 25000

About the winemaker:

Château des Antonins is located
in a 13th century convent that was
initially built for the monks of the
order of Saint Antoine.

The domaine is located in
Ponsaurat, on the left bank of
the Garonne near the Graves
appellation.

After the French Revolution,
the property passed into the
Roquefeuil family, and in 1985,
Geoffroy and Martine Roquefeuil
took over this historic property and
its vineyards.

Their son Antoine now manages
the vinery after a year-long trip
abroad to New Zealand, he
eventually decided to become
a vigneron. In 2016, he returned
home with a backpack (and
without a warning to his surprised
parents), and began working
alongside his father to learn how
to grow grapes and make wine.