

CHATEAU DE MARSAN Bordeaux Supérieur



PRESENTATION

From an exceptional family heritage, it would take two generations to extract the best.

Château de Marsan is a great success for the Vignobles Gonfrier. Eric and Philippe Gonfrier have devoted all their time and energy to developing this domain.

New acquisitions, selection of terroir to give the best possible expression to the wine, very sophisticated vinification cellars; in short, nothing is left to chance in order to provide the customer with total satisfaction.

Les Vignobles Gonfrier were qualified as using «Agriculture Raisonnée» in June 2005. This is an approach that concerns all the sectors of the activity, from planting the vine to the finished product in its packaging. The aim goal is to limit the impact our working methods have on the environment.

TASTING

2016 : GOLD MEDAL PARIS 2018

Limpid, ruby colour, Château de Marsan offers ed fruits and raspberry notes. The palate is very supple, mouthfilling, integrated tannins, good length.

Elegant and round, the wine blends simplicity and harmony; its balance and the silkiness of its tannins blend easily with the fruit character of the nose and means that the wine will age well for a few years.

TECHNICAL INFORMATION

Owner : Les Vignobles Gonfrier.

Vineyard area : 30 hectares, one part on slopes of clay-gravel the other on an alluvial plain.

Geographic location :
25 kilometres to the south-east of Bordeaux.

Regional grape variety :
50% merlot, 40% cabernet, 10% cabernet franc.

Pruning : double Guyot.

Plantation density : 3,000-3,500 vines per hectare.

Average age of vineyard : 15 years.

Winemaking :
traditional – long maceration (4 weeks).

Maturation :
12 months in barrels