

CHATEAU DE MARSAN

Bordeaux Clairet



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

Light cherry colour. Generous aromas of red berries. Fleshy and fresh in the mouth.

Can accompany an entire multi-course meal: mixed salad, charcuterie, and red and white meats.
Best served chilled, at around 13° C.

TECHNICAL INFORMATION

Owner: Gonfrier Frères.

Vineyard surface area: 10 ha.

Soil: Clayey-gravelly slopes and alluvial plains bordering the Garonne River

Average age of vineyard: 15 years.

Cultural method:

Traditional Bordeaux style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows or mechanical working of the soil, to improve the soils' vitality and biodiversity. Sustainable farming methods are applied to the entire vineyard

Variety selection: 50% merlot, 50% cabernet franc.

Winemaking:

The grapes are selected according to their aromatic potential by tasting of the berries. After destemming, they are delicately pressed in a pneumatic press under inert gas. Fermentations are carried out in stainless steel tanks at low-temperature (18-20° C).

Maturing: In stainless-steel tanks