



CHÂTEAU DE MARSAN

BORDEAUX DRY WHITE



Pierre de Marsan was a descendant of the Viscounts of Marsan, founders of the town of Mont-de-Marsan in the Landes department. In 1630, he married a wealthy heiress whose dowry included a large property in Lestiac. This estate began producing wine in the 17th century. The Gonfrier family purchased this property in 1962, extending its vineyards over the coming years. Château de Marsan is the company's flagship wine estate. The Bordeaux dry white is made from Sauvignon Blanc and Sémillon grapes grown on our sloping vineyards overlooking the Garonne River. Complex and full of character, this wine is best served after a few months of ageing.



A.O.C.: Bordeaux dry white

District: Lestiac-sur-Garonne

Vineyard surface area: 20 hectares

Terroir: Clayey-gravelly slopes

Grape varieties: 60% Sauvignon - 40% Sémillon

Average vine age: 20 years

Viticulture: 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. Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches. Mechanical grape harvesting.



The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.

Vinification: The grapes are harvested upon reaching their maximum aromatic potential. Maceration under inert gas to capture the best of the grape skins, followed by delicate fragmented pressing. Clarification of the must, then alcoholic fermentation under controlled temperature (18° C). A third of the wine is fermented in French-oak barrels.

Ageing: On fine lees in stainless-steel tanks and 50% in barrels for a duration of 6 months, followed by blending.

Tasting notes:

Hues of light green. Powerful nose, with notes of citrus fruits and white-fleshed fruits, and a touch of smoke. Frank, mineral and dense in the mouth, with fruit and acidity. A lovely white full of character.

2023 Vintage : 1 ★ Le Guide Hachette des Vins 2025
Silver Medal, Concours Général Agricole de Paris 2024
90 PTS [JAMESUCKLING.COM](https://www.jamesuckling.com) 7

2024 Vintage : 1 ★ Le Guide Hachette des Vins 2026
89 PTS [WINEENTHUSIAST](https://www.wineenthusiast.com)



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