

## ChÂteau de Marsan <br> Premières Côtes de Bordeaux <br> SWEET 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, be married a wealthy heiress whose dowry included a large property in Lestiac. This estate began producing wine in the 17 th century.
The Gonfrier family purchased this property in 1962, extending its vineyards over the coming years. Chateau de Marsan is the company's flagship wine estate.
The Premières Côtes de Bordeaux white is a sweet wine made principally from Sémillon grapes grown on old vines on our best-exposed gravelly slopes. The slightly sweet wine is subtle and fresh.

A.O.C.: Premières Côtes de Bordeaux sweet white

District: Lestiac-sur-Garonne
Vineyard surface area: 20 hectares
Terroir: South-facing, clayey-gravelly slopes
Grape varieties: $80 \%$ Sémillon
15\% Sauvignon blanc
5\% Muscadelle
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 over-ripe with a high sugar potential. Following destemming, a gentle and progressive pressing in pneumatic presses. Clarification and alcoholic fermentation in stainless-steel tanks at low temperature ( $18-20^{\circ} \mathrm{C}$ ). Fermentation stopped before full consumption of sugars.

Ageing: In stainless-steel tanks.
Tasting notes:
A slightly golden yellow, this wine offers notes of mandarin and white flowers. The well-balanced mouth retains great freshness and minerality.

bordeaux

