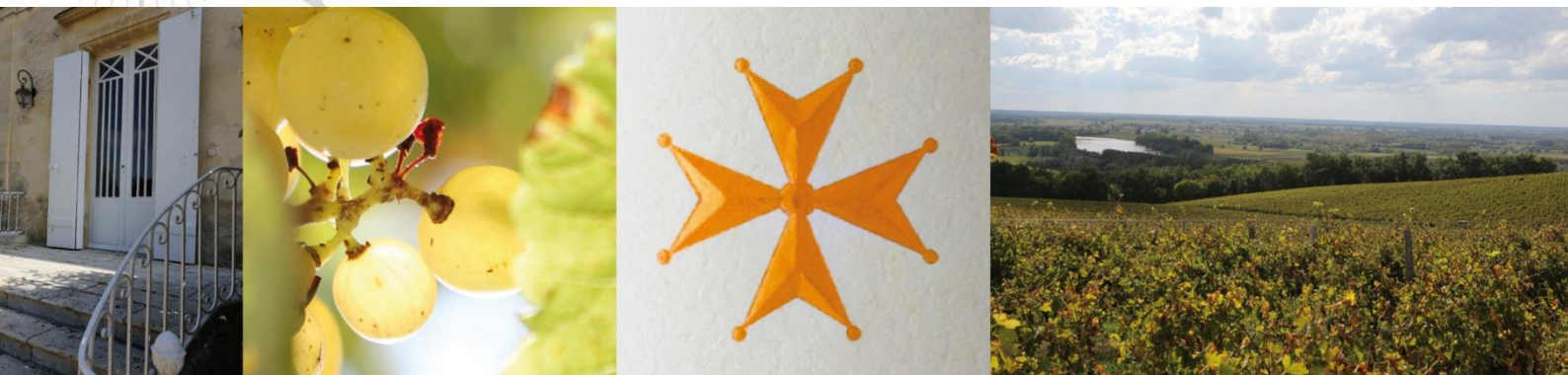




CROIX DE MARSAN

BORDEAUX SWEET WHITE



Since 1997, the Vignobles Gonfrier have developed their “vinifying wine merchant” activity. This amounts to purchasing grapes from some forty partner winegrowers, in accordance with our production specifications and overseen by our technical staff. The resulting wines are vinified and aged by our own oenologists at our Chais de Rions site. “Croix de Marsan” refers to Château de Marsan, the flagship property of the Vignobles Gonfrier.



A.O.C.: Bordeaux sweet white

District: Rions

Vineyard surface area: 30 hectares

Terroir: Clayey-limestone slopes and gravelly plateau of the Entre-deux-Mers region

Grape varieties: 85% Sémillon
15% Sauvignon

Average vine age: 20 years

Viticulture: The grapes are grown on partner properties, where we participate in caring for the vines and overseeing the vineyards’ health all year long.



The wines are made from grapes grown on vineyards certified as High Environmental Value (HVE3), and we are committed to a Corporate Social Responsibility (CSR) approach, certified by Ecovadis.

Vinification: The grapes are harvested when ripe with a high sugar potential. During vinification, a portion of the sugars is transformed into alcohol, while the rest – called “residual sugars” and generally amounting to 34 grammes – remain in the wine.

Ageing: In stainless-steel tanks.

Tasting notes:

A brilliant yellow in colour, with a light harmonious mouthfeel and aromas of white flowers, peach and apricot. A pleasant wine that’s easy to drink. Ideal for aperitifs, spicy cuisine and desserts.



LES CHAIS DE RIONS