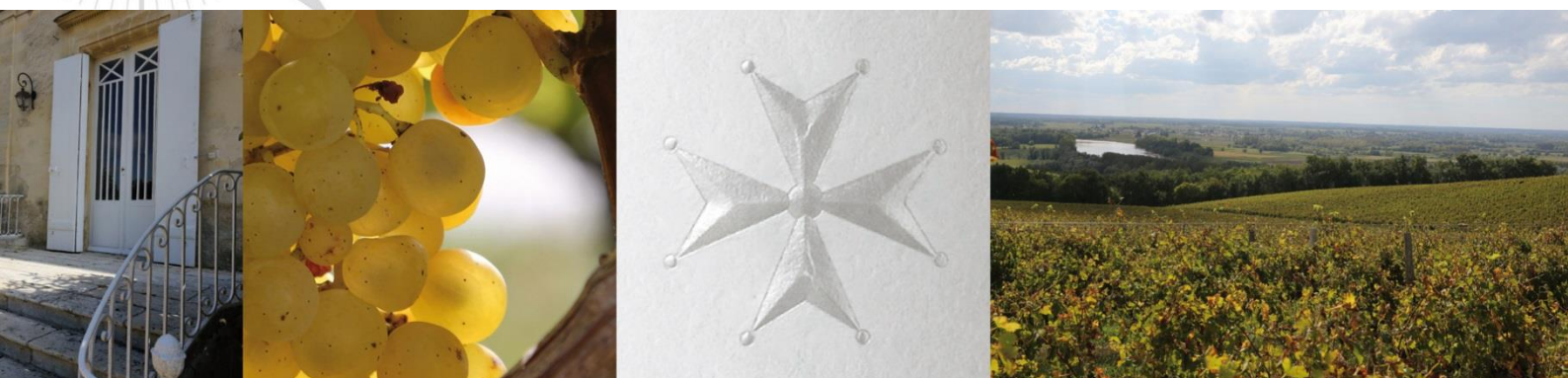


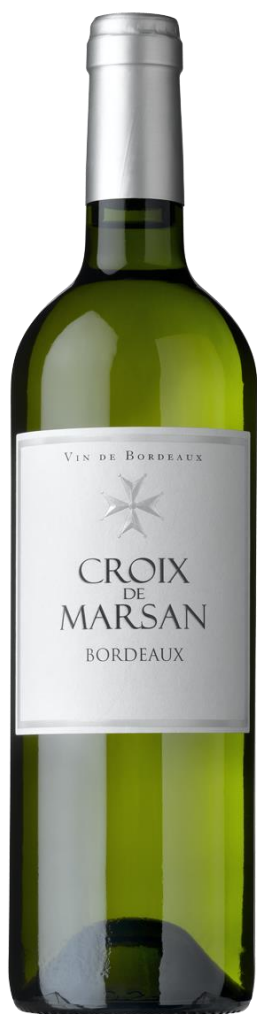


CROIX DE MARSAN

BORDEAUX DRY WHITE



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



A.O.C.: Bordeaux dry white

Vineyard surface area: 10 hectares

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

Grape varieties: 70% Sauvignon
30% Sémillon

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 vine plots are harvested according to their aromatic potential, determined by tasting the grapes. The grapes are destemmed and delicately pressed under inert gas. After racking of the must, alcoholic fermentation occurs at a controlled temperature (18° C) so as to produce fresh aromatic wines.

Ageing: In stainless-steel tanks, on fine lees.

Tasting notes:

Pale yellow with greenish hues. The very fruity nose expresses aromas of citrus fruit and peach. A fresh aromatic white wine to enjoy with fish and seafood, fine charcuterie and hard cheeses. It can also be served as an apéritif.

