

CROIX DE MARSAN Bordeaux Rosé





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. "Croix de Marsan" is a range of fruity and supple wines, with selected plots coming from the "Château de Marsan", the flagship property of the Vignobles Gonfrier.



A.O.C.: Bordeaux rosé

District: Lestiac-sur-Garonne

Vineyard surface area: 15 hectares

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

Grape varieties: 70% Merlot

30% Cabernet sauvignon

Average vine age: 15 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.



Sustainable farming methods are applied to the entire vineyard, which enjoys Haute Valeur Environnementale ("High Environmental Value") certification.

Vinification: 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).

Ageing: In stainless-steel tanks, on fine lees, protected from the oxidation process.

Tasting notes:

Lovely pale pink colour. Floral nose with notes of grapefruit. Frank and nervy in the mouth. Enjoy as an aperitif, or with salads, grilled meats and seasonal fruits. Best served cool, at around 11° C.

