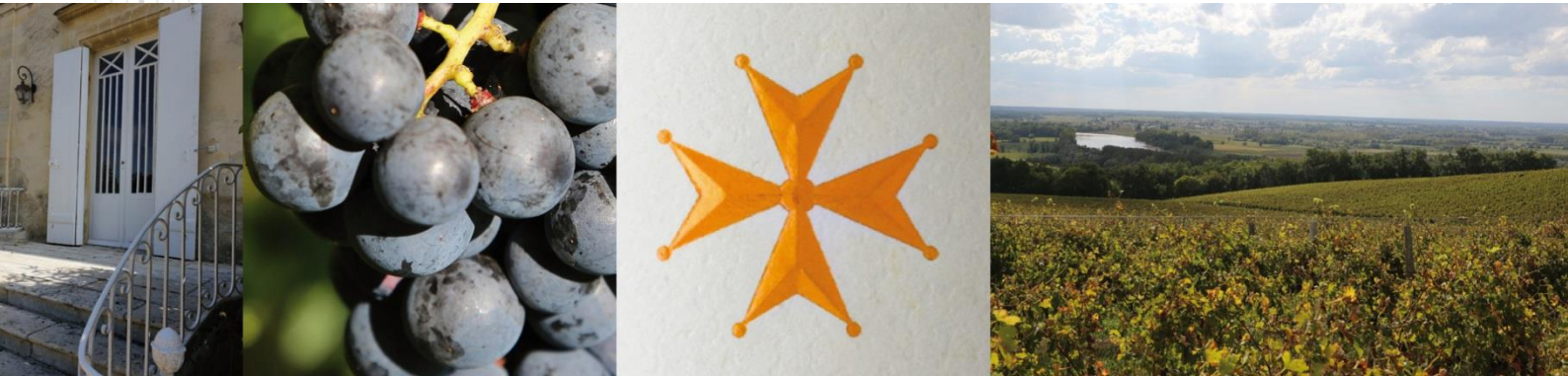


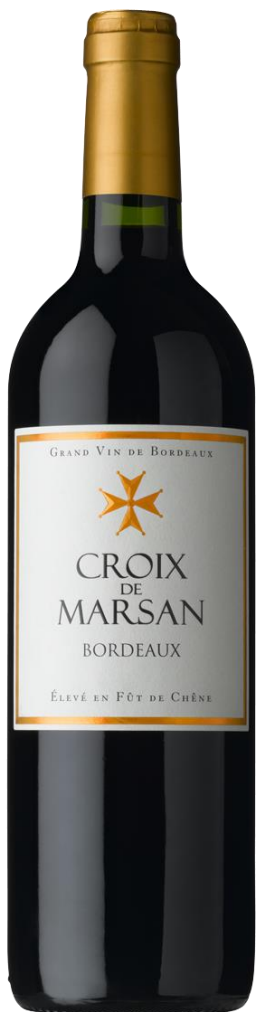


# CROIX DE MARSAN

## BORDEAUX ROUGE



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 œnologists 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 rouge

District: Rions

Vineyard surface area: 150 hectares

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

Grape varieties: 70% Merlot  
20% Cabernet Sauvignon  
10% Cabernet Franc

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 plots are harvested according to our instructions, following grape tastings and ripeness tests. The harvested grapes are destemmed, crushed and vatted. We carry out a cold pre-fermentation maceration during a few days, to favour the extraction of colour and fruitiness.

The fermentations are then carried out over several weeks at controlled temperatures.

Ageing: During 6 months in American oak barrels and 6 months in tanks.

Tasting notes:

A lovely garnet red in colour. The nose evokes red berries and black fruit, with subtle toasted notes. The attack is supple, with a round mouthfeel and mellow tannins. This modern Bordeaux can accompany a great variety of dishes thanks to its fruitiness and suppleness.

2022 Vintage : 1 ★ Le Guide Hachette des Vins 2025



LES CHAIS DE RIONS