

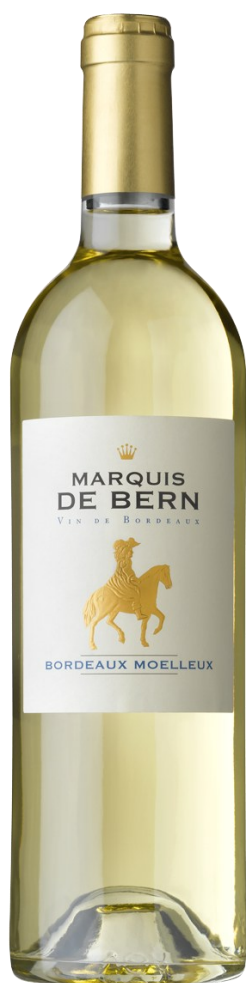


MARQUIS DE BERN

BORDEAUX SWEET WHITE



Since 1997, the Vignobles Gonfrier have developed their grape-buying activity, 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. The old medieval town of Rions, with its Grand Bern “island”, was fortified as early as 1253. The marquis enjoyed a military command over the surrounding county. The history of our region is full of epic tales of these local lords, who greatly contributed to the development of Bordeaux wines. This wine pays them homage.



A.O.C.: Bordeaux sweet white

District:

Vineyard surface area: 30 hectares

Terroir: Clayey-limestone slopes and gravelly plateau of the Garonne valley 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.

2024 Vintage: Gold Medal, Concours des Vins de Bordeaux 2025



LES CHAIS DE RIONS