



MARQUIS DE BERN

BORDEAUX DRY 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 oenologists 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 dry white

District:

Vineyard surface area: 10 hectares

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

2023 Vintage : Silver Medal, Concours Général Agricole Paris 2024

89 PTS

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2024 Vintage : Gold Medal, Concours Général Agricole Paris 2025

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LES CHAIS DE RIONS