



# MARQUIS DE BERN

## BORDEAUX ROSÉ



*Since 1997, the Vignobles Gonfrier have developed their grape-buying activity, purchasing grapes from some forty partner winemakers, 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 rosé

**Vineyard surface area:** 50 hectares

**Terroir:** Clayey-limestone slopes and alluvial sediments along the Garonne River

**Grape varieties:** 40% Merlot  
40% Cabernet Franc  
20% Cabernet 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.

**Vinification:** The grapes are selected after tasting, according to their potential. After destemming, they are directly pressed in a pneumatic press under inert gas. Fermentations are carried out in tanks at controlled temperatures (18-20° C). The wines are finally aged on fine lees, protected from the oxidation process.

**Ageing:** In stainless-steel tanks.

**Tasting notes:**

Pale pink in colour, with a generous nose of white-fleshed fruit and red berries (redcurrant and wild strawberry). A lovely light yet round mouthfeel, with a fresh lively finish.

2021 Vintage : Gold Medal, Concours International des Vins de Lyon 2022



2022 Vintage : Silver Medal, Concours des Vins de Bordeaux 2023



LES CHAIS DE RIONS