



MARQUIS DE BERN

GRAVES 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. : Graves white

Vineyard surface area: 8 hectares

Terroir: Clayey and sandy gravel

Grape varieties: 65% Sémillon
35% 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: Destemming, delicate progressive pressing, and careful racking of the must after a 24-hour cold stabilization. Fermentation in stainless-steel, temperature-controlled tanks, followed by maturing on the lees during 2 months.

Ageing: 6 months in oak barrels.

Tasting notes:

Pale yellow in colour, with green tints. A fresh nose with notes of citrus fruit and white peach. Complex and long in the mouth. Best enjoyed between 10° and 12° C as an apéritif, with fish or seafood, or with hard cheeses.

2023 Vintage: 88 PTS [JAMESUCKLING.COM](https://www.jamesuckling.com) 88 PTS

2024 Vintage: Silver Medal, Concours des Vins de Bordeaux 2025
1 ★ Le Guide Hachette des Vins 2026



LES CHAIS DE RIONS