

TECHNICAL SHEET

Château de Marze

BORDEAUX SUPERIEUR RED

Family Reserve 2020

Sucrosity, Balance, Finesse



Commune: Galgon

Surface area: 13 hectares

Soil: clay-gravel slopes. High-quality, early-ripening area near Fronsac

Density: 4500 to 5200 vines/hectares

Average age of vines: 30 years

Viticulture: Managed grassing of the vine rows or mechanical ploughing to improve soil vitality and biodiversity. Leaf stripping and green harvesting.

Harvesting at perfect maturity with a sorting of the grapes.



The whole vineyard is managed according to sustainable agriculture and certified High Environmental Value and ISO 14001.

Vinification: Destemming, crushing and vatting.

Maceration and gentle pumping over operations to extract colour and fruit.

Fermentation in temperature-controlled stainless-steel vats for an average of 25 days.

Blend: 100% Merlot

Alcohol %: 14.5% vol

Production: 60 000 bottles

Ageing: 18 months

Bottled at the chateau on our own bottling line.

Tasting notes: With an intense ruby red hue, Château Marze Réserve de la Famille is a round wine with great aromatic purity and smoothness on the palate.

The nose expresses notes of black fruit with blueberry aromas complemented by notes of brioche.

The palate deploys a generous and sweetish body endowed with silky tannins of great elegance and lovely volume

The finish is long and lingering with aromas of cocoa and vanilla.

Can easily be cellared for 7 to 10 years.

ONE FAMILY, ONE AMBITION, STRONG VALUES