

Château DE MARZE RESERVE DE LA FAMILLE 2018

Bordeaux Supérieur



Château De Marze Reserve La Famille is a fine, single-varietal wine, produced **exclusively from Merlot**.

The terroir on which our grapes ripen is a gravelly clay type near the Fronsac terroir, between Galgon and Saillans.

We produce **50,000 bottles** of Château De Marze Reserve La Famille, with a yield per hectare of 45 hectolitres. The average age of the vines is 40 years.

CULTURE

Disbudding,
Manual leaf stripping
Green harvest
Selection of old vines

HARVESTING AND VINIFICATION

Sorting of the harvest picked at optimal maturity
Traditional vinification in stainless steel vats with maceration at 28°C to 32°C.
Vatting time: about 4 weeks

AGING

Ageing of the wines 18 months
Tangential filtration before bottling
Bottled at the chateau by us with our own bottling line.

TASTING

This wine has a dark purple colour.

Of great aromatic purity, the nose expresses notes of black fruits with blueberry aromas that evolve on spicy notes.

The palate is generous and concentrated with a structure endowed with silky tannins of great elegance.

The finish stretches with persistence on aromas of roasted coffee beans and cocoa.
Can easily be kept for 5 to 10 years.

PRESS AND COMPETITIONS

2019 Silver Medal at the Lyon Wine Competition
87 Points at Wine Enthusiat



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