



## Château Marot

Thierry BONNET

**Your main character trait ?**

Kindness

**Your favourite activity ?**

I love hunting

**Your favorite vineyard ?**

Bordeaux, of course

**Your favourite thing about wine ?**

Working on developing it

Determination, enthusiasm and passion: these are the keys to quality, and the philosophy I try to apply in the vineyard. I come from an authentic winegrowing family, which has handed down from generation to generation the love of work well done. This is why I leave nothing to chance on the estate. I combine traditional and modern techniques with a perfectly structured vineyard and cutting edge equipment, which allows me to devote myself 100% to crafting rosé wines. Everything takes place in a relaxed atmosphere, or it doesn't work !



## Château Marot

### BORDEAUX

**Village :** Soussac

**Total surface of the vineyard :** 23,50 hectares

**Type of soils :** Clay-limestone

**Blend of grape varieties :** 60 % Merlot, 20 % Cabernet Sauvignon, 20 % Cabernet Franc

**Wine vinification :** Vinified by pressing directly with a pneumatic press, perfect control of temperatures between 16 and 18° during fermentation, which lasts from 2 to 3 weeks. Fining followed by filtration.

**Tasting notes :** Pale in colour, the wine is a bright light pink.

The impressive nose is marked by acid drop aromas; the palate is supple with a frank very fresh attack with distinctive amylic aromas. As a whole it is generous, extremely thirst-quenching and highly drinkable. This is a true and technically very accomplished rosé made by direct pressing.

**Wine and Food pairing :** Marinated chicken skewers

**Awards :**

**Vintage 2016 :** Gold medal Bordeaux 2017, Gold medal Gilbert & Gaillard 2017, Gold medal Vins du Sud Ouest 2017, Silver medal Paris 2017, Silver medal Frankfurt 2017, Wine Ethusiast 84/100

**Vintage 2017 :** Silver medal Challenge International du Vin 2018, Silver medal AWC Vienna 2018, Silver medal International Wine Awards 2018, Bronze medal Bordeaux 2018