

Château Marot

Thierry BONNET

Your main character trait ?
Kindness

Your favorite activity ?
I love hunting

Your favorite vineyard ?
Bordeaux, of course

Your favorite thing about wine ?
Working on developing it

Determination, enthusiasm, passion and perhaps a touch of madness: these are the values that drive my work and define my philosophy. I represent the fourth generation of a family of dedicated winegrowers, where a passion for doing things properly has been passed down through the years. That is why nothing is left to chance. I combine tradition with modern techniques, farming organically in a well-structured vineyard equipped with state-of-the-art technology. This allows me to focus entirely on producing rosé wines, my speciality and my passion!



Château Marot

BORDEAUX

Village: Soussac (Entre-deux-Mers)

Terroir: Soil of clay-limestone – North-South exposure – 20-year-old vines

Winemaking and ageing: Mechanical harvest. Vinified by pressing directly with a pneumatic press, perfect control of temperatures between 16 and 18 Celsius degrees during fermentation, which lasts from 2 to 3 weeks. Fining followed by filtration. Ageing in stainless steel vats.

Blend: 50% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon

Tasting comments: Pale in colour with a delicate bright pink hue. The nose is vibrant, with tangy candy aromas. The palate is supple, opening with a crisp, refreshing attack and distinctive fruity estery notes. The wine is generous, remarkably refreshing and highly drinkable. A beautifully crafted direct-press rosé!

Food and wine pairings: Marinated chicken skewers

