



## Comte de Marsac Réserve 2017

AOC Médoc, Bordeaux, France

### PRESENTATION

A symbol of elegance and heritage, the brand draws inspiration from the story of an 18th-century musketeer from a noble French family originally from Gévaudan. His chivalrous career and attachment to the lands of southwestern France, from Tarn-et-Garonne to Médoc, evoke a spirit of tradition and adventure. The hamlet of Marsac, near the Gironde estuary, still echoes with this timeless legend.

### TERROIR

50% Clay-Limestone  
50% Sandy-Gravelly

### AGEING

Barrel

### VARIETALS

Merlot 60%, Cabernet sauvignon 40%

Contains sulphites.

### SERVING

Serve between 16 and 18 degrees

### AGEING POTENTIAL

5 to 10 years

### TASTING

A beautiful ruby color that is particularly intense and deep. Red fruit dominates this blend, where subtle notes of spice and toast pleasantly prolong the olfactory pleasure. Harmonious on the palate, with fruit supported by silky, fine tannins.

### CLASSIC FOOD AND WINE PAIRINGS

Game, French cuisine, Red meat

### REVIEWS AND AWARDS



2025 Gold

Or

70 Millions de Dégustateurs Or

