



Comte de Marsac BIB 3L

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 lineage originating in the Gévaudan region. His chivalrous journey and deep connection to the lands of the Southwest, 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

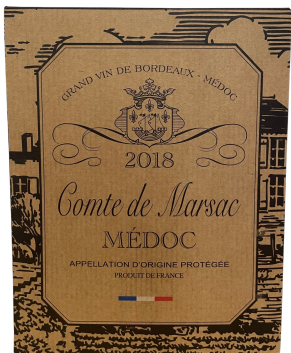
Stainless steel tank breeding.

VARIETALS

Merlot, Cabernet sauvignon

14 % VOL.

Contains sulphites.



SERVING

Serve between 15 and 18 degrees.

AGEING POTENTIAL

Enjoy all year long

TASTING

Very beautiful color, rich and deep. A first intense nose of red fruits which then opens up to spicy notes of cloves. The attack is very round. The palate is full, supported by very soft tannins.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, French cuisine, White meat, Red meat, Poultry

