

MARSAU 2024

The 2024 vintage will undoubtedly be remembered as one of the most challenging. It took unwavering determination to stay the course, true to our commitment to organic farming. At times, the magnitude of the task seemed almost madness. But at the end of the road, there is light—the light that shines on the fruit of tireless effort and reveals the distinctive taste of Marsau.

Spring, rich in rainfall, plunged us into a relentless battle against mildew. At Marsau, we hold a deep conviction: to accompany nature, understand it, respect it. But sometimes, protecting the vine means fighting, and 2024 imposed a spring where that fight was daily. Thankfully, summer was kinder—dry, warm, and sunny. By late August, the grapes that had resisted were magnificent.

In September, the rains returned intermittently, once again testing our patience and resilience. To reach the maturity we were aiming for, we had to accept losses: botrytis took its share. But meticulous, rigorous sorting allowed us to preserve the essence. Our harvesters showed remarkable dedication, inspecting every bunch with extreme attention, retaining only the finest—those worthy of the cellar.

This year also marked a turning point for Marsau: the arrival of our new winemaking facility, composed of small concrete vats. This tool is the result of several years of reflection, and it offers enhanced precision, contributing to an ever more authentic expression of place. In this new setting, Anne-Laurence remained true to her approach—guided by intuition and freedom. She has crafted a luminous wine, full of nuance, fragrance, and texture. A wine now beginning its patient aging in large oak casks, in the calm coolness of our cellars.

Marsau 2024 opens with a floral burst—peony, violet, those familiar signatures. On the palate, a pure vibration, controlled energy, with the tender expression of merlot we so deeply cherish. It is the taste of Marsau, again and always. The taste we pursue, vintage after vintage, with humility and fervor.

Anne-Laurence

CHÂTEAU MARSAU

2024

Francs - Côtes de Bordeaux

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Certified Organic

Surface area: 12ha

Yield: 26hl/ha

Harvest: September 25 - October 3, 2024

Ageing: 85% large oak casks, 15% cuve et amphores

100% Merlot

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90,5

Le Figaro

92-93

James Suckling

Some solid concentration of fruit and medium velvety tannins follow through to a medium body. It's focused and bright with a long finish. Juicy at the end. Pure merlot. From organically grown grapes.

92-93

WeinWisser (Tjark Witzgall)

89-90

Wine Advocate (Yohan Castaing)

The 2024 Marsau is a great effort. It evokes aromas of dark berries, gentian, fresh licorice and peonies, followed by a moderately weighted, round and supple palate framed by velvety tannins and a long, licorice-inflected finish. It was vinified and matured entirely in foudres.

91

Jane Anson, Inside Bordeaux

Lovely deep colour, carefully and sappy extract action of tannins and fruit, well balanced, touch of grilled coffee on the very finish, austere without being biting, enjoyable and delivering estate signature. First year in new cellar with cement tanks, no new oak barrels for ageing, Anne-Laurence Chadronnier winemaker and owner.

94

Vinifere

Le nez est d'un très agréable fruité. En bouche, le vin est structuré, équilibré avec des tanins presque poudrés, une acidité vivifiante et une belle longueur. Le corps enrobe le palais pour un résultat global très plaisant, à un excellent rapport prix/plaisir.

