

**CHATEAU  
HAUT-MARBUZET**

Médaille d'Or  
Concours de Paris 1964  
Concours de Mâcon 1966

**CHATEAU  
CHAMBERT-MARBUZET**

Médaille d'Or  
Concours de Mâcon 1980

**VIGNOBLES**

**H. DUBOSCQ & Fils**

PROPRIETAIRE – VITICULTEUR

33180 SAINT-ESTEPHE (Gironde)

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**CHATEAU  
TOUR de MARBUZET**

Médaille d'Or  
Concours de Mâcon 1984

**MAC-CARTHY**

Médaille d'Or  
Concours de Mâcon 1966

In 1770, the Marbuzet vineyards were part of the considerable hereditary estate, which Sylvester Fatin left for his two daughters.

In 1825, the vineyards became the property of the Mac-Carthy family, descendants of Irish Jacobean emigrants. In 1848, as a result of a serious crisis concerning succession, the Mac-Carthy heirs sold the estate in parcels.

A hundred years later, in 1952, Hervé Duboscq becomes the owner of a plot of seven hectares called Château HAUT-MARBUZET. He resurrects the vineyard again and gives rise to a wine of its own style, which immediately charms many experts. In 1962, his son Henri joins him in order to help him reach the only goal, which is precious to the Duboscqs, the “glory of Haut-Marbuzet”.

After buying the neighbouring vineyards, as well as pockets, which were originally the result of the Mac-Carthy's parcelling out, the vineyard attains an area of 66 hectares in 2005. At the same time, the Duboscqs buy the chateaux Chambert-Marbuzet, Tour de Marbuzet and Mac-Carthy. All three are crus Bourgeois of Saint-Estephe.

## **GEOGRAPHICAL POSITION**

The Château Haut-Marbuzet is situated facing the Gironde estuary, and its name indicates, it is situated in Marbuzet, a hillside, which has for a long time been renowned for the quality of the wines, it produces.

## **GEOLOGY AND SOIL**

The vineyard rests on a marvellous ridge of gravel, clayey and calcareous soil, with veins of iron found in reduced form.

## **VINEYARD**

It has an area of 66 hectares, of which the Merlot grape constitutes 55%, the Cabernet Franc grape 5%, the Petit Verdot 5 % and the Cabernet Sauvignon grape 35%. The average age of the vineyard is 30 years.

## **WINE MAKING**

Manual harvest including the search for optimum ripeness.

After being destalked and crushed, the grapes are macerated for 4 weeks with daily pumping over.

Due to the fact that the wine is matured in new oak barrels for each vintage, the Château HAUT-MARBUZET adds a fragrant mellowness to tame the traditional aggressiveness characterising the wines from Saint-Estephe. Thus, already enchanting when it is just bottled, it reaches with years the peaks of subtlety, which is due to the special character of the soil.

## **SECOND WINE: MAC CARTHY**

### **Millésime 2017**

Pulpy and suave, it is simply delicious. Its elegance and its distinction are the evidence of an exceptional nobility of terroir that allows it the double possibility of long lasting and immediate consumption