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2015
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CHATEAU LA MARZELLE

Grand Cru Classé

SAINT-EMILION GRAND CRU

2015

Vioen, Propriétaire



CHATEAU LA MARZELLE 2015

Saint-Emilion Grand Cru Classé

2015 : Our real premiere in Biodynamics

After our bio debut in 2008 and our learning how to use herbal teas in 2011, we achieved a new stage in 2015: **Biodynamics**. Under the leadership of Anne Caldéroni, we applied the principles of Biodynamics in our entire vineyard. The vines responded remarkably.

The 2015 vintage enjoyed a much lower rainfall than the thirty-year average.

Despite a slight delay in the bud, the evolution has been exceptional since the end of April. A really beautiful flowering, rapid and uniform throughout the vineyard. Strong early water constraints slightly delayed the 'veraison' which was unlocked by the welcome rainfalls in August. The wonderful weather conditions in September allowed a good maturation and spreading of the harvest which took place at La Marzelle from September 17th until October 7th, 2015.

The wine tastes superbly. Margarethe Chapelle notes the wine, after sensitive crystallization and tasting as "an exciting wine". She also highlights "Its fine structure perfectly extracted in winemaking and the silkiness of its velvety texture, along with a well-crafted finish, make it an elegant wine, very notable and with fragrant aromas that will easily seduce a wide range of consumers".

All our efforts in the vineyard for nearly twenty years, and the significant investment in the cellar contribute to the achievement of this great wine. We are thrilled with the result.

The sorting system, with a densimetric bath, truly amazes us and gives the wine an incomparable precision and purity. We acquired, on an experimental basis and for ageing, two terracotta Pino Parisi Tuscany jars, containing up to 500 litres, just like our Roman ancestors 2000 years ago.

Owner:	Family Sioen	Situation:	Upper terrace of Saint-Emilion formed by the former Isle riverbed
Vineyard:	16.28 ha of adjoining land	Soil:	Gravel soils, Sand on clay, Old sands
Grape varieties:	80% Merlot 13% Cabernet franc 7% Cabernet sauvignon	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 700 à 7 150 plants/ha	Date of harvest:	September 17 until october 7
Average age:	30 years	Bottled:	12-13-14th of april 2017
Production:	60.000 bottles	Alcohol:	14.5%