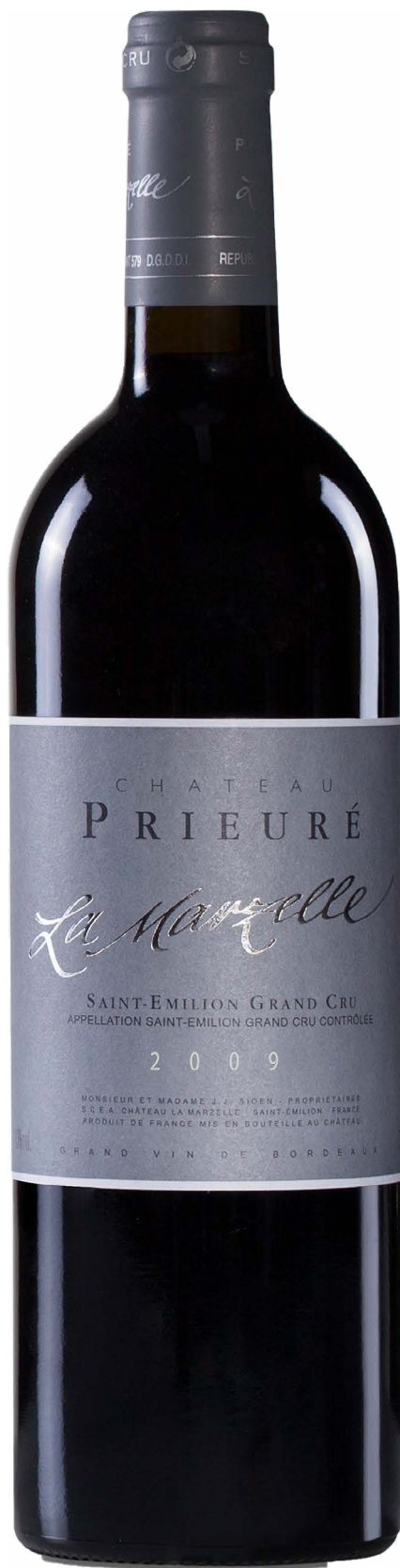


MM
2009
Z





PRIEURÉ LA MARZELLE 2009

Saint-Emilion Grand Cru

Excellent climatic conditions this year, similar to those of 2005.

La Marzelle and Prieuré La Marzelle escaped devastating hailstorms.

September and October were highly conducive to optimum ripeness levels in the grapes and good harvesting conditions. Over 5000 hours of seasonal work was carried out in order to accomplish our objective of producing the highest quality grapes in order to produce an exceptional wine. This involves disbudding, separating, shoot removal, secondary shoot removal, leaf stripping, trellising and green harvesting.

All of these procedures are carried out manually, as are the harvests, in small crates. An organic approach has been in place for several years. No chemical fertilisers or weedkillers have been used for over ten years. The vines are tilled and worked beneath the row.

For the last three years, organic methods have been used on four hectares and this year we have been using synthetic crop protection products on the rest of the domaine and exclusively for flowering purposes.

Frequent tastings of the grapes have been carried out in order to determine the optimum harvest date for each plot of land.

Owner:	Family Sioen	Situation:	Upper terrace of Saint-Emilion formed by the former Isle riverbed
Vineyard:	4 ha of adjoining land	Soil:	Gravel soils, Sand on clay, Old sands
Grape varieties:	92% Merlot 8% Cabernet sauvignon	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 600 plants/ha	Date of harvest:	/
Average age:	45 years	Bottled:	11th of may 2011
Production:	18.000 bottles	Alcohol:	13.5%