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CHATEAU LA MARZELLE 2003

Saint-Emilion Grand Cru Classé

Particularly early growth this year. Shot berries due to cold temperatures of the vine flowers. Followed by the heatwave!

Early warm weather led to unusually early crop development. Very high temperatures resulted in early harvests with good quality fruit. This terroir's clay sub-soil ensures good water regulation. The crops harvested in early September were very ripe with highly concentrated aromas dominated by notes of candied fruit. The extraction process was kept to natural osmosis and resulted in a rich and creamy wine.

The climatic conditions of this vintage only allowed us to produce 25 000 bottles of Grand Cru Classé and 9,000 bottles of Grand Cru from 4 newly purchased hectares of vines.

Owner:	Family Sioen	Situation:	Upper terrace of Saint-Emilion formed by the former Isle riverbed
Vineyard:	13 ha of adjoining land	Soil:	Gravel soils, Sand on clay, Old sands
Grape varieties:	86% Merlot 14% Cabernet Franc	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 700 vines/ha	Date of harvest:	Beginning of september
Average age:	27 years	Bottled:	4th of july 2005
Production:	25.000 bottles	Alcohol:	13%