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CHATEAU LA MARZELLE 2004

Saint-Emilion Grand Cru Classé

A humid year. The rainy end to the summer caused the grapes to swell.

The low yields of 2003 encouraged significant flowering on the vine. Green pruning is essential in order to limit yields and ensure optimum ripeness levels are achieved.

The wines produced are smooth and offer aromas of blackberry, blueberry and a touch of liquorice. The palate reveals well-rounded, soft tannins. The wines are aged in oak barrels in order to support their natural tannic structure without concealing the softness of the fruit.

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:	83% Merlot 17% Cabernet Franc	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 700 vines/ha	Date of harvest:	/
Average age:	28 years	Bottled:	29th of June 2006
Production:	55.000 bottles	Alcohol:	13%