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CHATEAU LA MARZELLE 2010

Saint-Emilion Grand Cru Classé

Optimum climatic conditions in Saint-Emilion.

The cumulative rainfall from April to September (220 mm) was only half that of Bordeaux's thirty-year average (430 mm). July, August and September were very dry.

Disease pressure was therefore minimal and the grapes were at optimum ripeness levels.

We continue to work taking a highly considerate approach to the environment.

No chemical fertilisers or weed killers are used.

Four hectares have been worked using "organic" methods and the other eleven using "alternative" methods involving synthetic products exclusively for flowering purposes.

The excellent weather in the autumn allowed us to schedule our ten days of harvesting at our convenience over a period of four weeks (from 22/09/10 until 20/10/10).

The results were as outstanding as we had imagined.

La Marzelle wines are intensely coloured, fruity, lively, harmonious and well-balanced with a tasty, fleshy character and good length.

Owner:	Famille Sioen	Situation:	Upper terrace of Saint-Emilion formed by the former Isle riverbed
Vineyard:	11.24 ha of adjoining land	Soil:	Gravel soils, Sand on clay, Old sands
Grape varieties:	70% Merlot 20% Cabernet Franc 10% Cabernet sauvignon	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 700 plants/ha	Date of harvest:	September 22 until october 20
Average age:	25 years	Bottled:	11th of july 2012
Production:	55.000 bottles	Alcohol:	14%