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2011





CHATEAU LA MARZELLE 2011

Saint-Emilion Grand Cru Classé

An excellent year for La Marzelle

A very warm and very dry vintage. The IPTs (Total Polyphenol Index) reached record levels at La Marzelle.

2011 will be remembered as a very mixed year. Spring was unusually dry. The vines at La Marzelle, however, did not suffer greatly from the lack of water and grew well.

Even though mildew was not an issue, we still had to be aware of the risk of powdery mildew developing. In keeping with our environmentally-friendly approach, these positive climatic conditions allowed us to treat the vineyard with exclusively organic products this year.

Summer was more changeable with a July much cooler than the average thirty degrees (-1.8°C) and a much wetter August (+56 mm).

September was much kinder to us and gave us nice weather for the harvest period which took place between 9 and 23 September for the merlots and cabernet francs and on 5 October for the old cabernet sauvignons. This enabled us to retain the ten to fifteen-day advance on the previous year resulting from early bud burst.

La Marzelle 2011 combines the benefits of the two previous vintages. It is well-rounded and fleshy like the 2009, yet has the attractive acidity of the 2010 which will ensure good ageing potential.

Owner:	Family 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 09 until october 05
Average age:	26 ans	Bottled:	24th of june 2013
Production:	55.000 bouteilles	Alcohol:	13.5%