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2012
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CHATEAU LA MARZELLE

Grand Cru Classé

SAINT-EMILION GRAND CRU

2012

Sioen, Propriétaire



CHATEAU LA MARZELLE 2012

Saint-Emilion Grand Cru Classé

A year of many contrasts

Following a very dry winter and early spring, bud burst was disturbed by a cold spell which resulted in a heterogeneity in the vine throughout the year. Spring was warm and rainy, as was the beginning of the summer. Our organic strategy requires us to be very vigilant in order to counter the risk of mildew. Powdery mildew was not an issue this year.

Thank goodness for August and September which were warm and dry, resulting in excellent ripeness levels in the grapes.

Careful and rigorous work throughout the year as well as three green harvests allowed us to homogenise the crops. The harvest was late this year. It began on 27 September and ended on 10 October, before the rainfall. This was our first harvest in our new vinification cellar. It certainly lived up to expectations, particularly for temperature control. We were therefore able to carry out real pre-fermentation macerations at cold temperatures.

The wines are showing themselves to be of outstanding quality, in contrast with the difficult weather of the vintage. They are fruity, creamy and oily with a pleasant tannic backbone.

Owner:	Family Sioen	Situation:	Upper terrace of Saint-Emilion formed by the former Isle riverbed
Vineyard:	17 ha of adjoining land	Soil:	Gravel soils, Sand on clay, Old sands
Grape varieties:	75% Merlot 15% Cabernet Franc 10% Cabernet sauvignon	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 700 plants/ha	Date of harvest:	September 27 until october 10
Average age:	27 years	Bottled:	14th of april 2014
Production:	55.000 bouteilles	Alcohol:	13.5%