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CHATEAU LA MARZELLE 2017

Saint-Emilion Grand Cru Classé

2017, a technical vintage, marked by the climatology.

The growing season began well with an early bud burst and a lovely growth.

Then three nights of exceptionally cold nights fell upon us, especially the 27th of April.

We would then note two heat peaks in May and in June. The following summer arrived with cool weather and a few rainy episodes in September. Throughout the growing season, the technical team at La Marzelle did formidable work in order to take the best part of the undamaged vines. They continued a “surgical” undertaking to identify the untouched plots, plant-by-plant, in order to produce and harvest a fruit that was at optimal ripeness.

The harvest was spread between the 18th and the 29th of September in order to undertake this challenge with utmost precision. In the cellar, the choice of our harvest reception equipment, that has been in place since 2015, was shown to have been particularly effective in this context. In fact, the vibrating sorting tables before and after the vertical de-stemmer, the densiometric sorting system and the berry-calibrating sorting machine, effectuated magnificent work that was undertaken with extreme care given the particular challenges of the vintage.

In the end, the reflection of the team, the choice of the context-appropriate winemaking equipment that we have implemented at La Marzelle, realized their full potential.

The ability to vinify in small vessels, in French oak barrels (for micro-vinification) but also in terra-cotta amphorae of different sizes allowed us to achieve the best results from our fruit inputs.

Therefore, the slogan for this vintage at La Marzelle is; small quantity but great quality.

As a reminder, Château La Marzelle has been engaged in an organic demarche since 2008 with an organic conversion that began during the 2017 vintage.

This is in parallel with a biodynamic approach for the third year.

Owner:	Family Sioen	Situation:	Upper terrace of Saint-Emilion formed by the former Isle riverbed
Vineyard:	17 ha of adjoining land, 15 ha of production	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 à 7 900 plants/ha	Date of harvest:	18 until 29 september
Average age:	29 years	Bottled:	April 11 2019
Production:	3.500 bottles	Alcohol:	13.5%