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CHATEAU LA MARZELLE 2018

Saint-Emilion Grand Cru Classé

After 2017, the 2018 vintage was the second year in the organic conversion process whose virtuous demarche began at Chateau La Marzelle in 2008.

It is already the fourth year that the biodynamic process, and its principles, has been undertaken in perfect accordance with our terroirs. The weather conditions of this year presented a mild and rainy winter and spring that, consequently, brought with them an extremely severe mildew pressure that came with virulent outbreaks. However, as from mid-July right up until the harvest, we had very dry conditions with heat-wave type temperatures. These very favorable climatic conditions permitted us to focus our entire attention on managing the quality and disease-free state of the grapes in order to bring them to optimal ripening conditions. The grape-picking began on the 25th of September, lasted for 4 weeks and was manifested by a determined will to obtain the most perfect phenolic maturity in each one of our parcels.

This year in particular, our state-of-the-art sorting systems, by densiometric and berry-calibration worked wonders! This together with a very precise individual parcel selection, was made possible through the use of appropriately sized vessels, double-walled truncated cone-shaped stainless steel vats but also 500-liter barrels and amphorae. This equipment allowed us to remain in line with our extremely demanding quality objectives. We were able to pick perfectly healthy grapes and only those of optimal maturity.

The soft and respectful vinifications ensued in vats, in 500-liter barrels and in amphorae, in the traditional spirit of Chateau La Marzelle which is to obtain powerful wines but with a characteristic elegance and balance that expresses the aromatics of the fruit supported by the necessary tension. Once the fermentations were finished, the wines were aged in new French oak barrels but also in terracotta for the preservation of the fruit, freshness and perfect balance of the wine.

This vintage has proved to be a particularly demanding exercise in style, but the mobilisation of the know-how of our expert teams served by technical tools gives us great hope for the final quality of the vintage, which should not be ashamed of its big brothers 2015 and 2016, which preceded it.

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 20% Cabernet franc 5% Cabernet sauvignon	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 700 à 7 150 plants/ha	Date of harvest:	September 25 until october 23
Average age:	40 years	Bottled:	18-19-20th of mai 2020
Production:	30.000 bottles	Alcohol:	14%