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2019



CHATEAU LA MARZELLE

Grand Cru Classé

SAINT-EMILION GRAND CRU

2019

*Sioen, Propriétaire*



# CHATEAU LA MARZELLE 2019

## Saint-Emilion Grand Cru Classé

A vintage of know-how and common sense of the farmer and a year that was marked by contrasting climatic episodes.

The winter was mild with above average temperatures, favoring an early bud burst. At the beginning of June, the weather was relatively cool and wet, bringing with it a long and difficult flowering with consequential shatter and millerandage. The teams at Chateau La Marzelle would, painstakingly, stop in front of every vine-plant in order to select only the most qualitative bunches and berries.

In the summer, there were heatwave conditions from July until September. Our biodynamic vine culture permitted the vines to thrive remarkably under these particular circumstances.

The ripening of the grapes took place slowly. Under the influence of two stormy episodes in mid-September, the maturity accelerated. The harvest commenced on the 24th of September and ended on the 7th of October, 2019

Our state-of-the-art harvest reception system permitted us to undertake not only a parcel selection, but a berry-by-berry selection. To vinify the small lots produced by this demanding sorting process, we use 20 barrels of 500 liters in micro-vinification as well as our stainless-steel vatting cellar that was fully renovated in 2012 and is perfectly temperature controlled.

The premier wine is aged in new French oak barrels but also in terra cotta amphorae, in order to preserve the fruit.

The first tastings lived up to our expectations offering a wine with a very intense color, a nose that begs a tasting, an ample wine, creamy, thick, long, well-balanced. Once again, a lovely vintage crafted at the property.

Owner:	Family Sioen	Situation:	Upper terrace of Saint-Emilion formed by the former Isle riverbed
Vineyard:	14.95 ha of adjoining land	Soil:	Gravel soils, Sand on clay, Old sands
Grape varieties:	73% Merlot 20% Cabernet Franc 7% Cabernet sauvignon	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 700 à 7150 vines/ha	Date of harvest:	September 24 until october 07
Average age:	30 years	Bottled:	4 until 7 april 2021
Production:	45.000 bottles	Alcohol:	14%