

MMZ
2020





CHATEAU LA MARZELLE 2020

Saint-Emilion Grand Cru Classé

The first AB certified vintage.

The winter was mild with above average temperatures, favouring an early bud burst. Due to this, we had to deal with spring frosts from the end of March. Thanks to our management system we were able to preserve the full yield of the crop.

The rainy spring resulted in a significant amount of mildew. Thanks to the whole team's hard work and know-how in biological control, the best results were achieved. The summer, from July to September, was very hot.

Thanks to our Biodynamic cultivation methods, the vines are capable of surviving this particular period exceptionally well.

The maturation of the grapes is a slow process. In August and September, stormy periods accelerated the maturity of the grapes.

The harvest, earlier than usual, began on September 20th and ended on September 30th. Our gentle winemaking process, in vats or in barrels, allows us to produce wines that are powerful, yet elegant, reflecting the fruity aromas combined with the appropriate tension. The wine is aged in new French oak barrels and also in terracotta jars for the preservation of the fruit.

The first tastings live up to our expectations and we invite you to discover this magnificent vintage.



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:	80% Merlot 15% Cabernet Franc 5% Cabernet sauvignon	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 700 à 7150 vines/ha	Date of harvest:	September 20 until September 30
Average age:	30 years	Bottled:	20th until 28th of June 2022
Production:	45.000 bottles	Alcohol:	14%