

MMZ
2023



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Sioen, propriétaire



CHATEAU LA MARZELLE 2023

Saint-Emilion Grand Cru Classé

After a winter that was close to the norm, colder than average from mid-January to mid-March and sufficiently wet in Bordeaux, the vines began to bud on schedule in the last few days of March.

Spring was then warmer than average overall, and flowering took place in summer conditions that were particularly favourable to ripening.

Despite a moderate amount of rainfall between early April and mid-June, the mild temperatures, especially at night, and very high humidity meant that downy mildew pressure was extremely high, and thanks to meticulous monitoring of the vineyards, flawless organic and biodynamic practices and a responsive approach to the work, the damage caused by downy mildew was very low.

Veraison began early, around 12 July. It progressed in a context of moderate water constraints, without excessive heat, and mid-veraison was reached a little earlier than in 2022. August and September were hot and dry, favouring fine ripening of the tannins and a lovely aromatic freshness.

The harvest began on September 14 and lasted 4 weeks, ending on 04 October.

Gentle, respectful vinification, in stainless steel tanks or in barrels, produces well-balanced wines with silky, elegant tannins expressing the aromatic fruit supported by the necessary tension. The wine is matured in new French oak barrels but also, to preserve the fruit, in jars of terra cotta.

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:	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 14 until october 04
Average age:	40 years	Bottled:	/
Production:	55.000 bottles	Alcohol:	14%

