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# CHATEAU LA MARZELLE 2007

Saint-Emilion Grand Cru Classé

A 13 lutation year, unsettled. The month of April was hot and sunny, another sign of a good year, but the four months that followed were disappointingly cold and humid.

Fortunately, early September saw a period of high pressure which saved the vintage. Prophylactic measures have been in place for several years and prove very rewarding in this kind of difficult vintage: leaf stripping enables the fruit-bearing part of the vine to dry quickly after rainfall, severe green harvesting prevents the fruit from overcrowding and therefore prevents rot from developing in humid years. This resulted in a very successful 2007 vintage at La Marzelle.

Intense, almost black in colour with attractive purple reflections. The powerful nose is fresh and lively with aromas of black fruits such as blackberry and blackcurrant.

The palate is full-bodied, round and smooth with good strength and a lingering finish.

Owner:	Family Sioen	Situation:	Upper terrace of Saint-Emilion formed by the former Isle riverbed
Vineyard:	13 ha of adjoining land	Soil:	Gravel soils, Sand on clay, Old sands
Grape varieties:	76% Merlot 16% Cabernet Franc 8% Cabernet sauvignon	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 700 vines/ha	Date of harvest:	/
Average age:	31 years	Bottled:	06th of april 2009
Production:	60.000 bottles	Alcohol:	13%