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PRIEURÉ LA MARZELLE 2019

Saint-Emilion Grand Cru

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 herbal infusions and plantbased decoctions permitted the vines to thrive remarkably under these particular circumstances. The ripening of the grapes took place slowly. 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 we used our stainless-steel vatting cellar that was completely renovated in 2012 and is perfectly temperature controlled.

The wine is aged in 225L and 500L new French oak barrels.

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| Owner: | Family Sioen | Situation: | Upper terrace of Saint-Emilion formed by the former Isle riverbed |
| Vineyard: | 16.28 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 24 until october 7 |
| Average age: | 30 years | Bottled: | 18th of march 2021 |
| Production: | 13.000 bottles | Alcohol: | 13.5% |