

MMZ
2020





PRIEURÉ LA MARZELLE 2020

Saint-Emilion Grand Cru

The first AB-certified vintage.

The winter was mild, with above-normal temperatures, favouring very early budburst. The rainy spring resulted in very heavy downy mildew pressure. The team's hard work and expertise in biological control ensured the best possible yields.

The summer, from July to September, was scorching. Our Biodynamic viticulture enabled the vines to get through this particular period remarkably well.

The grapes ripen slowly.

The harvest, which came earlier than usual, began on 20 September and finished on 30 September. Gentle, respectful vinification in truncated cone-shaped vats produces wines that are powerful yet balanced and elegant, expressing the aromas of the fruit with the necessary tension.

The wine is matured in new 500-litre French oak barrels.



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:	92% Merlot 8% Cabernet sauvignon	Pruning:	Bordelaise method (2 canes per vine)
Density:	5 700 à 7 150 plants/ha	Date of harvest:	September 20 until september 30
Average age:	33 years	Bottled:	25th of march 2022
Production:	14.000 bottles	Alcohol:	14%