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2022  
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# PRIEURÉ LA MARZELLE 2022

## Saint-Emilion Grand Cru

2022, a warm, dry and great vintage, which confirms the climatic evolution.

The vintage starts however in the norm, with a budburst close to the average date and after a winter among the coldest of the last 10. The spring frost, fortunately earlier than the previous year, occurred in the first days of April, limiting the impact on the rest of the vintage. From May onwards, the sunny and dry trend of the vintage began, with temperatures that were constantly higher than normal until September.

The salutary rains of June allowed the vine to get through this summer of fire and to bring to maturity grapes of a rare richness. Our Biodynamic vine growing, through the application of herbal teas and preparations, allowed the vine to get through this particular period in a remarkable way.

The hydric deficit combined with the high temperatures, allowed to generate a very important tannic richness of the skins and a ripening of the grapes of a rare richness. These tannins in quantity benefited from the marked hydric constraints during ripening to refine rapidly and the pips matured very early.

The harvest, earlier than usual, began on september 14 and finished on the 4th of october. 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:	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 7 150 plants/ha	Date of harvest:	September 14 until october 04
Average age:	33 years	Bottled:	March 08 2024
Production:	10.500 bottles	Alcohol:	14%

