2021


GRAND CRU
CHATEAU LA MARZELLE
Grand Cru Classé
SAINT-EMILION GRAND CRU
2021
Sioen, propriétaire

Chateau La Marzelle 2021

Saint-Emilion Grand Cru Classé

2021 began with a milder winter with significantly more water than average, in line with 2020. These climatic conditions led to a homogeneous, regular and early budburst.
The month of April was marked by a succession of nights fighting against frost, a fight that was more or less successful depending on the sector.

But after a very cold spring, dry until the end of April and then rainy in May, this advance in the cycle was no longer the case. Flowering began on the 25th of may and took place in very good, warm and dry weather conditions. The stormy instability between mid-June and mid-July imposed a mildew pressure that we hoped not to see again so quickly, and which lasted until the end of the veraison. However, four weeks of dry weather will follow, sufficient to generate qualitative water constraints.

Hope is there, and we must keep our nerves to reach, step by step, a satisfactory maturity. The harvest begins with the Merlots on September 30th and ends with the Cabernet-Sauvignons on October 13th.

This year, in particular, our latest generation sorting system, by densimetry and calibration, has worked wonders. Combined with a very precise management of the harvest by plot, made possible by the use of adequate containers, stainless steel tanks with double truncated walls but also 500 litre barrels and amphorae, these tools enabled us to meet our very demanding quality objectives. We were able to harvest a perfectly healthy crop and select only ripe grapes.

2021 echoes an era that made Bordeaux famous by producing a fresh, balanced and structured wine.

Owner:	Family Sioen
Vineyard:	14,95 ha of adjoining land
Grape varieties:	75% Merlot 17% Cabernet Franc 8% Cabernet sauvignon
Density:	5 700 à 7150 vines/ha
Average age:	30 years
Production:	30.500 bottles
Situation:	Upper terrace of Saint-Emilion formbed by the former Isle riverbed
Soil:	Gravel soils, Sand on clay, Old sands
Pruning:	Bordelaise method (2 canes per vine)
Date of harvest:	September 30 until october 13
Bottled:	19th until 21st of june 2023
Alcohol:	13.5%

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