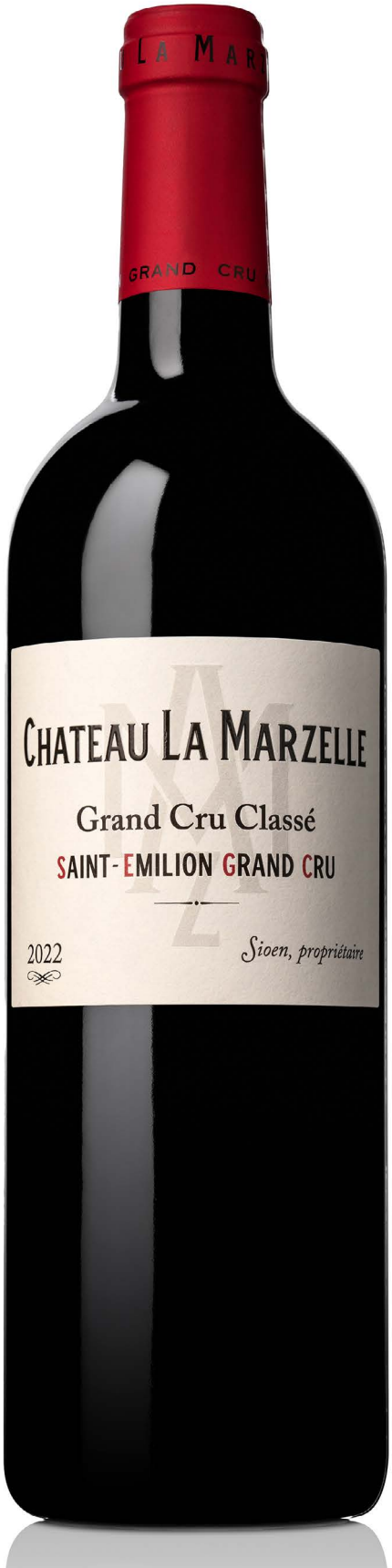
2022


GRAND CRU
CHATEAU LA MARZELLE
Grand Cru Classé
SAINT-EMILION GRAND CRU
2022
Sioen, propriétaire

Chateau La Marzelle 2022

Saint-Emilion Grand Cru Classé

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 14 September and finished on 30 September. The vinification, gentle and respectful, in vats or in barrels, allows us to obtain powerful wines but characterised by a concern for balance and elegance expressing the aromatic fruit supported by the necessary tension. The wine is matured in new French oak barrels but also, to preserve the fruit, in terracotta jars.

2022 will be a great vintage, to be analysed closely as it could be the norm in the future.

Owner:	Family Sioen
Vineyard:	17 ha of adjoining land
Grape varieties:	80% Merlot 15% Cabernet Franc 5% Cabernet sauvignon
Density:	5 700 à 7150 vines/ha
Average age:	30 years
Production:	45.000 bottles
Ph:	3.65
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 14 until september 30
Bottled:	/
Alcohol:	14%

Famille SIOEN Propriétaire - S.C.E.A. Château La Marzelle 33330 Saint-Emilion France
Tél: +33 (0) 557 55 10 55 - Fax: +33 (0) 557 55 10 56 - chateau@lamarzelle.com - www.chateaulamarzelle.com