2024


LA MAR
GRAND CRU
CHATEAU LA MARZELLE
Grand Cru Classé
SAINT-EMILION GRAND CRU
2024
Sioen, propriétaire

Chateau La Marzelle 2024

Saint-Emilion Grand Cru Classé

The year 2024 begins after an exceptionally rainy winter, the wettest since 2000, accompanied by an unusual mildness. These conditions lead to a very early bud, even though the winter eggs of the mildew are already massively ripe. Thanks to the mild temperatures of late March and early April, the bud is relatively homogeneous. However, from mid-April, a persistent freshness settles and is maintained until mid-July, contrasting with the early start of the season. The mildew epidemic breaks out with unprecedented precocity and intensity: from April 22, the first symptoms appear. This situation requires an exceptionally sustained pace of treatment, up to three interventions per week.

Flowering begins around May 27 and fortunately benefits from a meteorological lull between May 25 and June 13. The knotting is satisfactory, although the flow affects the potential yield of some plots.

Summer is gradually settling in from June 30. July and August are marked by a welcome water deficit, associated with temperatures above seasonal normals between mid-July and mid-August. The season begins on July 27 and progresses slowly, despite moderate drought and favorable summer temperatures. Mid-season is only reached around August 10 in the earliest parcels, which postpones the forecasts for the start of the harvest around September 25.

The water deficit increased until the end of August, placing the vine under moderate to strong water constraints, particularly qualitative for the maturation of seeds and film tannins. At this point, all hopes are allowed regarding the quality of the vintage.

Unfortunately, the heavy rainfall in September diluted the grapes and accelerated the dynamics of the harvest under the pressure of botrytis. Merlots are harvested from September 24, followed by Cabernets Francs on October 4 and Cabernets Sauvignons on October 8.

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:	48.000 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 24 until october 08
Bottled:	/
Alcohol:	13%

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