2025


GRAND CRU
CHATEAU LA MARZELLE
Grand Cru Classé
SAINT-EMILION GRAND CRU
2025
Sioen, propriétaire

# Chateau La Marzelle 2025

## Saint-Emilion Grand Cru Classé

Following a slightly milder and drier winter than average, budbreak in 2025 took place under ideal climatic conditions, combining warmth and low rainfall. This particularly favorable context allowed the vineyard to fully express its fertility potential, initially limited by the challenging spring of 2024.

After an exceptionally rainy Easter weekend, a warm and dry pattern settled in from May onwards. Flowering began around one week earlier than usual and progressed with remarkable speed and uniformity, already pointing to a truly outstanding vintage.

From mid-June, these warm and dry conditions intensified, leading to early water stress that would play a key role in enhancing berry concentration and quality. Veraison in Merlot began as early as July 8th, even earlier than the benchmark 2022 vintage. Initially slowed by very dry conditions, it finished with excellent uniformity by the end of July, supported by timely rainfall between July 19th and 21st.

The first half of August, marked by exceptionally high temperatures (10 days above 35°C / 95°F), significantly accelerated ripening. With no rainfall until August 27th, water stress became moderate to severe across many parcels, promoting rapid and high-quality development of skins and seeds—key factors for concentration and structure.

A shift in weather at the end of August, with significant rainfall between August 28th and September 2nd, proved to be perfectly timed. These rains helped preserve yields, refine ripeness levels, and prevent excessive potential alcohol, while bringing remarkable balance to the fruit.

The early aromatic expression and rapid phenolic ripening of the Merlot led to a historically early harvest start on September 8th. Cabernet Franc followed on September 13th, and Cabernet Sauvignon on September 18th, each picked at optimal maturity.

The profile of the grapes has generated exceptional enthusiasm. The balance between aromatic intensity, freshness, and finely controlled tannic power is outstanding. All indicators point toward an extraordinary vintage, already standing as one of the finest produced in recent years, if not the finest reference of the estate.

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| **Owner:** | Family Sioen |
| **Vineyard:** | 17 ha of adjoining land |
| **Grape varieties:** | 85% Merlot<br>12% Cabernet Franc<br>3% Cabernet sauvignon |
| **Density:** | 5 700 à 7150 vines/ha |
| **Average age:** | 30 years |
| **Production:** | 42.000 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 8th until September 23th |
| **Bottled:** | / |
| **Alcohol:** | 14% |

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