2016


PRIEURÉ LA MARZELLE
SAINT-ÉMILION GRAND CRU
2016
Sioen, Propriétaire

Prieuré La Marzelle 2016

Saint-Emilion Grand Cru

A late millésime favored by an exceptional summer and late season

A year marked by contrasting climatic sequences. The winter is mild and rainy with cumulative rainfall above normal, favoring an early bud break. But this advance is subsequently erased by the persistence of cool temperatures in April, May and June, lower than the average thirty years. The summer, from July to September is warm, very sunny and dry, which is very rare in our region.

Our second year in Biodynamics allows the vine to pass remarkably this water stress appeared as of July. The maturation of the grapes takes place slowly. Under the effect of two stormy episodes in mid-September the maturity is accelerating.

The harvest begins on 29 September and ends on 14 October 2016. They last eight days but are spread over three weeks in search of the optimal phenolic maturity of each plot.
Our high-tech harvest reception allows us to consider, in addition to a parcel selection, a grain-by-grain selection. To vinify this advanced sorting we use 48 barrels of 500 liters in full vinification as well as our stainless steel tank perfectly regulated.

The first wine is aged in new French oak barrels but also, for the preservation of the fruit, in six 500-liter jars.

Owner:	Family Sioen
Vineyard:	16.28 ha of adjoining land
Grape varieties:	80% Merlot 13% Cabernet Franc 7% Cabernet sauvignon
Density:	5 700 à 7 150 plants/ha
Average age:	31 years
Production:	14.000 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 29 until october 14
Bottled:	20th of february 2018
Alcohol:	13.5%

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