# 2023


CHATEAU
SAINT-ÉM
CHATEAU
PRIEURÉ LA MARZELLE
SAINT-EMILION GRAND CRU
2023
Sioen, propriétaire

# Prieuré La Marzelle 2023

## Saint-Emilion Grand Cru

After a winter that was close to the norm, colder than average from mid-January to mid-March and sufficiently wet in Bordeaux, the vines began to bud on schedule in the last few days of March.

Spring was then warmer than average overall, and flowering took place in summer conditions that were particularly favourable to ripening.
Despite a moderate amount of rainfall between early April and mid-June, the mild temperatures, especially at night, and very high humidity meant that downy mildew pressure was extremely high, and thanks to meticulous monitoring of the vineyards, flawless organic and biodynamic practices and a responsive approach to the work, the damage caused by downy mildew was very low.

Veraison began early, around 12 July. It progressed in a context of moderate water constraints, without excessive heat, and mid-veraison was reached a little earlier than in 2022. August and September were hot and dry, favouring fine ripening of the tannins and a lovely aromatic freshness.

The harvest began on September 14 and lasted 4 weeks, ending on 04 October. Gentle, respectful vinification in truncated cone-shaped vats produces wines that are powerful yet balanced and elegant, expressing the aromas of the fruit with the necessary tension.

The wine is matured in new 500-litre French oak barrels.

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| **Owner:** | Family Sioen |
| **Vineyard:** | 14.95 ha of adjoining land |
| **Grape varieties:** | 72% Merlot<br>23% Cabernet franc<br>5% Cabernet sauvignon |
| **Density:** | 5 700 à 7 150 plants/ha |
| **Average age:** | 33 years |
| **Production:** | 12.000 bottles |
| **Situation:** | Upper terrace of Saint-Emilion formbed by the former Isle riverbed |
| **Soil:** | Gravel soils, Sand on clay,<br>Old sands |
| **Pruning:** | Bordelaise method (2 canes per vine) |
| **Date of harvest:** | September 14 until october 4th |
| **Bottled:** | March 24 2025 |
| **Alcohol:** | 13,5 % |

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