

CHATEAU LA MARZELLE

Grand Cru Classé



FALLSTAFF - GERMANY

April 2014 - Bordeaux en Primeur 2013 – Bordeaux für den Alltag
"Tiefdunkles Rubingranat, schwarzer Kern, violette Reflexe, feines Nougat, zartes schwarzes Waldbeerkonfit, feine tabakige Würze. Saftig, schokoladiger Touch, feste Tannine, die gut integriert sind, gute Würze im Abgang, extraktsüßer Nachhall, hat Entwicklungspotenzial".
88-90+, Peter Moser

WEINVERSTAND EXTRA - GERMANY

April 2014 - Auffällige dunkle Farbe. Duftig mit blumigen Nuancen (Veilchen), dezente frischfruchtige (in Untertönen auch etwas hitzige) Kirsche. Ambitionierter Bau am Gaumen: dicht und zupackend, sehr trocken, Alkohol an der Grenze zur Alkoholbitternis. Passable mineralische und phenolische Balance zum weiten Körperrahmen, doch die Säure stützt nur knapp. Zuletzt trocknend, mit guter Aromabegleitung (Bitterschoko), die aber etwas schwach für die Stoffigkeit ist.

JEAN-MARC QUARIN - FRANCE

Avril 2014 - Nez fruité. Bouche tendre, fruitée et un brin tannique. Longueur moyenne.
2016 - 2023 Note Potentiel: 14,75 - Note plaisir: 14,5

MICHEL BETTANE

Corps puissant, en pleine prise de bois, tanin ferme, allonge, fruit rouge franc, sérieux.
15/20 - 88/100

ANDRÉAS LARSSON

88.5

JAMES SUCKLING - USA

An attractive red with blackberry and coffee-bean character. Medium to full body with silky tannins. 89-90

Château La Marzelle 2013

Saint Émilion Grand Cru Classé

A humbling year

2013 will be remembered for its very complicated climatic conditions. Spring was cold and rainy, as was the winter that followed. Bud burst was three weeks late. These three weeks could not be compensated for during the growing cycle. Flowering took place at the end of June and was disturbed by the rainy weather, which meant that only a few sparse berries were left on the vines. Poor fruit set in all its glory! Good weather in July and August put a smile back on our faces, except for the less fortunate who endured the devastating consequences of two hailstorms. September and October were warm and humid and made the perfect conditions for botrytis to set in! We had to hurry to get the grapes in. It seems that nature was reasserting itself and imposing its strength whilst we suffered the consequences. However, it is also true that those who work the hardest are rewarded in this kind of year. It is the year of the winegrower and the winemaker.

Ecological culture

Owner	Madame Jacqueline SIOEN.	Green harvest	Harvest by hand: de-budding, de-leafing, de-suckering, green harvest.
Vineyard area	16 hectares in one single block.	Harvest	Hand picked harvest. New reception Egreneur Socma and Tribaie Amos (Sort by densitometric bath)
Grape varieties	78% merlot ; 13% cabernet franc ; 9% cabernet sauvignon.	Vinification	Traditionnal. Stainless steel and oak vats integrating a thermoregulation system. Cold maceration before fermentation and a 30-day long vatting time.
Density	5700 plants/ha. - 7150 plants/ha.	Ageing	18 months in French oak barrels (95% of which are brand new).
Average age	29 years.		
Production	30 000 bottles.		
Location	High Terrace of Saint-Emilion formed by the former bed of the Isle.		
Soils	3 different soil types: gravelly soils (neighbour of Figeac) ; brown soils (type Petrus) ; old sands.		
Culture of the vineyard	Traditional cultural practices, ploughing. Integrated pest management respecting the ECO system.		
