

CHÂTEAU MARJOSSE

PIERRE LURTON
PROPRIÉTAIRE & VIGNERON

The 2023 vintage started with the precocity we experienced in 2022.

A small episode of frost at the beginning of April affected some of the Merlots.

The spring was contrasting, sunny, stormy with sometimes very heavy rains.

The last decade of May was very warm.

The stormy weather reached its peak on June 2, when around 7 p.m., a very localized hailstorm in Grézillac damaged part of the vineyard while the vines were at the end of flowering.

The ensuing ambient humidity was conducive to an intensification of mildew pressure.

Merlot has been more affected by the the climate than other varieties such as Cabernet Franc, Cabernet Sauvignon and Malbec.

The summer was hot but not excessive, the precocity was confirmed throughout the season, especially on the plots with low yields. The year 2023 follows in the footsteps of vintages such as 2020 or 2022: the harvest dates were spread from September 12 for Merlot to September 28 for Cabernet Sauvignon.

The average yield is historically low. The result is a very nice concentration.

TASTING NOTES:

The nose immediately reveals its aromatic, floral and fruity finery, sometimes ripe and sour cherry, sometimes purple. The nose is intense, exuberant, but remains fresh.

The colour is an intense black.

On the palate, the attack is fresh and juicy, the tannins, although very present, are already of a silky texture. The texture is creamy, the aromatic palette validates the nose but also reveals touches of citrus fruits and bitter orange. The Cabernet wines come to play their part on the finish, they bring an impetus, a tension that makes us say that 2023 will be a vintage to follow.

The 2023 blend offers a rather atypical style because Merlot does not dominate as much as usual: Merlot (55%), Cabernet Franc (20%), Cabernet Sauvignon (20%) and Malbec (5%). Each variety is harvested and vinified separately according to a parcel selection process in order to highlight the diversity of our soils and thus gain in precision during blending.

Our grapes are picked mainly in the morning to benefit from cool temperatures and to carry out cold pre-fermentation macerations (4 to 5 days) in the best conditions. Thanks to a perfect state of health, we have been able to vinify our best plots without sulphur, in order to optimize our inputs as much as possible and highlight the aromatic purity.

During the ageing process, we wanted to preserve the floral typicity by refusing any new wood, even if some of our best batches undergo malolactic fermentation in 400-litre barrels. We favor these large containers to obtain a melted and discreet woodiness. The other part, which remains in the vat, is aged on fine lees in concrete vats, at a controlled temperature.



Alcohol content:
14,5% Vol.

Surface:
40 ha

Yield:
25 hl/ha

Average age of the vines:
25 years
(75 years for the oldest)

Planting density:
from 4,000 to 7,000 vines/ha