

*OUR ESTATE*

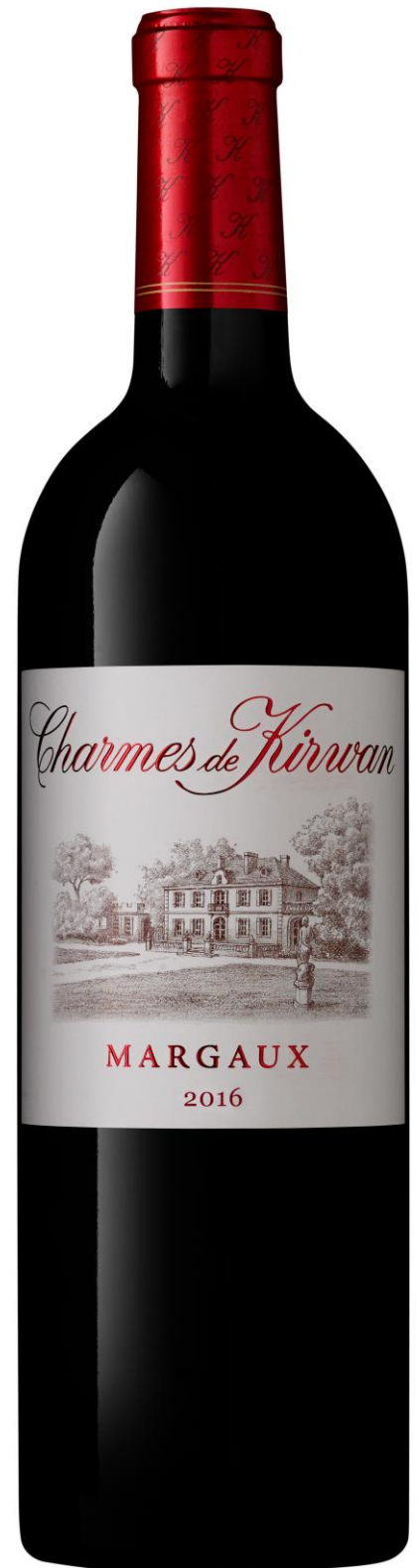


## *Charmes de Kirwan*

*Charmes de Kirwan, the second wine of Château Kirwan, was introduced in 1993 and has its integral place in the vineyard. The younger sibling of the wines of Château Kirwan, which consists into 4 traditional grape - cabernet sauvignon, merlot, cabernet franc and petit verdot - benefits from the same technical attention in both, vineyard and fermentation room: vineyard selection, double sorting upon receipt of the crop in the winery, filling of the concrete vats by gravity, gentle vinification process.*

*The only difference with Château Kirwan lies in the assemblage; Charmes de Kirwan holds a larger proportion of merlot usually coming from medium body parcels mainly planted on sandy gravelly soil with limited clay. This provides a fruity, sweet, supple and round character to the wine. With an aging process in vats and in barrels this wine can be drunk young, with a 10-year precocious maturity peak.*

Appellation:	Margaux, 2 <sup>nd</sup> label of Château Kirwan
Soil:	Fine gravelly sandy soil with limited clay
Grape varieties:	Cabernet Sauvignon • Merlot Cabernet Franc • Petit Verdot
Sorting:	Harvest by hand in small crates, and double sorting in the winery on a vibrating table
Vinification:	In concrete thermoregulated tulip-shape tanks with temperature control, Alcoholic and malolactic fermentation simultaneously to optimize freshness and aromatic purity
Aging:	In oak barrels and in tanks
Environmental approach:	Sustainable development, preservation of biodiversity, natural treatments favored



## TASTING

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### Vintage 2018: (tasted by Philippe Delfaut, November 2020)

Bottled since June 2020, this wine shows a lovely dark ruby color and hints of very ripe fruit, plum, black cherry and blackberry on the nose. The wine is quite lively, with a nice acidity which balances the high alcoholic level of 14,1%, never reached before for Charmes de Kirwan. This wine is very concentrated, with a medium density and a tight tannic texture in spite of the majority of merlot. Concentration is a key character of the 2018 vintage, differences between cabernet /merlot less significant. The palate is firm, the finale is long, carried by fine tannins and delicate spicy notes. Charmes de Kirwan 2018 is definitely a wine with great aging potential, requiring time to reach its peak maturity.

Optimum aging potential; 2025 – 2035

**Blend** ■ 44% Cabernet Sauvignon ■ 56% Merlot ■

**20-month aging in concrete tulip-shape tanks and oak barrels**

**SILVER MEDAL - CONCOURS MONDIAL DE BRUXELLES**

### Vintage 2017 : (tasted by Philippe Delfaut, October 2019)

The lovely garnet red color shows that the wine is still young, with no sign of maturity.

The nose is complex, a mix of ripe fruit with fine woody and vanilla notes. With a fresh and gentle attack, the palate is round, ample and juicy and displays some quite ripe red and black berries, complimented by pepper hints; subtle and fine-grained tannins creating round length. The most eager enthusiasts can enjoy this wine today, but keep in mind that it will improve for the next decade.

**Blend** ■ 28% Cabernet Sauvignon ■ 57% Merlot ■ 10% Cabernet Franc ■ 5% Petit Verdot

**16-month aging in concrete tulip-shape tanks/barrels with 20% new oak**

**91 pts James SUCKLING**