



# CHATEAU Kirwan

GRAND CRU CLASSÉ EN 1855  
MARGAUX

## GENERAL TECHNICAL SHEET



<b>CLASSIFICATION</b>	3ème Cru Classé 1855
<b>APELLATION</b>	AOC Margaux
<b>SUPERFICIE</b>	37 Hectares (91 acres)
<b>TERROIR (SOIL)</b>	Pyrenean gravel carried along by the Garonne river during quaternary era three to six meters deep. This soil permits natural drainage, creates excellent conditions for deep roots, and grows mainly the 4 grapes. These plots of land are located on the Cantenac plateau whose highest point is “Moulin Robert” at 21 meters (23 yards) above the level of the Gironde countryside.
<b>GRAPE VARIETIES</b>	47 % Cabernet Sauvignon ▪ 35 % Merlot ▪ 10 % Cabernet Franc ▪ 8 % Petit Verdot
<b>AVERAGE AGEING PERIOD</b>	30 years
<b>AVERAGE DENSITY</b>	9,000 plants per hectare (3,441 plants per acre)
<b>YIELD</b>	40-45 hectoliters / hectare on average (16-18 hectoliters per acre)
<b>VINEYARD PROCEDURES</b>	Mechanized and manual labor for working the soil Reasoned and biological approach Thinning out the leaves and grape thinning HVE3 Environmental certification from SME in Bordeaux
<b>HARVEST</b>	Manual picking in small 6-kg crates and double sorting in the vat room. Grape selection (according to grape variety, soil, age, plot)
<b>FERMENTATION</b>	Filling up the tank by gravity. Selected yeast and bacteria to achieve the 2 fermentations simultaneously 7 to 15 days in 37 small-capacity, concrete tulip shaped tanks, thermo-regulated at 25/26°C
<b>MACERATION</b>	18 to 25 days with daily tasting tests
<b>PUMPING OVER</b>	Two or three times a day during fermentation
<b>PRESSING</b>	In a vertical press with a precise pressure control, straight runoff by gravity into the barrel, in order to get optimum selection and quality on the press wines.
<b>RACKING</b>	Processed straight into the barrel once the wine’s balance and structure is well-defined. From barrel to barrel every 3-4 month
<b>AGEING</b>	From 18 to 21 months in French oak barrels One-third of barrels are replaced with new ones every year
<b>FILTRATION</b>	Fining in barrel with egg white agent and a single filtration when bottling
<b>PRODUCTION</b>	200,000 bottles on average per year
<b>SALES</b>	20 % in France and 80 % foreign exports

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