

# CHÂTEAU DE KIRWAN

## Margaux “Charmes de Kirwan”



**Winemaker**  
*Philippe Delfaut*

**Wine Region**  
*Bordeaux*

### Story

Chateau Kirwan is owned by the Schyler family since 1925. Charmes de Kirwan, the second estate wine of Chateau Kirwan, a 3ème Cru Classé 1855, was introduced in 1993.

### Vineyard

The soil is composed of Pyrenean gravel carried along by the Garonne river during quaternary era, 3-6 meters deep. This soil permits natural drainage, creates excellent conditions for deep roots, and grows mainly Cabernet. 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. Merlot grapes are planted in sandy and/or clayey gravel soil.

### Vinification

Mechanized and manual labor in the vineyard. The average yield is 45 hectoliters per hectare, with 27 years old vines, and 8,500 plants per hectare (3,441 plants per acre). Fermentation is done by indigenous yeast at approximately 87F. Malolactic fermentation in new oak barrels in a thermo-regulated wine cellar and in concrete tulip-shape tanks. Aging from 18 to 22 months in French oak barrels (Allier, slightly warm temperature). One-third of barrels are replaced with new ones every year.

### Tasting Notes

Dark ruby color in the glass. The nose is of ripe fruit, plum, black cherry and blackberry. The palate is firm with a long final carried by fine tannins & delicate spicy notes.

### Food Pairing

This wine is ideal with red meat such as beef and duck or with mushroom dishes such as mushroom risotto.

### QUICK FACTS

#### Variety

56% Merlot, 44% Cabernet Sauvignon.

#### Aging

Concrete tulip-shape tanks and Oak Barrels.

#### Rating

91 pts James Suckling.

