



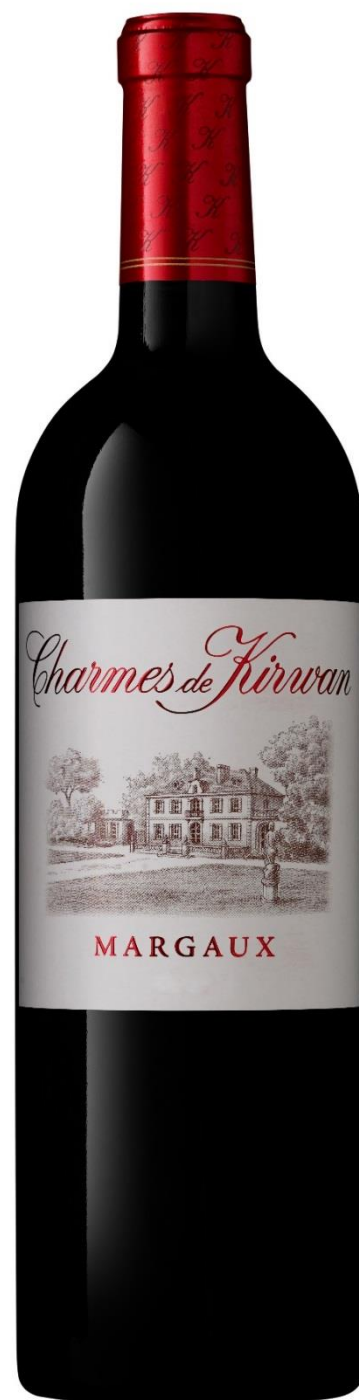
# Charmes de Kirwan

Charmes de Kirwan, the second wine of the estate, 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



CHATEAU  
*Kirwan*  
GRAND CRU CLASSÉ EN 1855  
MARGAUX

## TASTING

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Vintage 2020: (tasted by Philippe Delfaut, November 2022)

This vintage 2020 Charmes de Kirwan shows a nice garnet colour which bears witness to its youth. On the nose, aromatic herbs and sweet pepper mingle with dark fruits such as blackberry and blueberry. A nice mineral touch such as paper pencil lead adds complexity. The wine develops gradually in the palate. Medium-bodied with delicate and savory tannins bringing length.

After a 2-year bottling, it will perfectly express the finesse of Margaux's gravels.

Drink 2024-2035

**Blend** ■ 50% Cabernet Sauvignon ■ 45% Merlot ■ 5% Petit Verdot

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

93 points James SUCKLING

90 pts Guide Vert 2024 Revue du Vin de France

