

GRAND CRU CLASSÉ EN 1855 MARGAUX

GENERAL TECHNICAL SHEET

CHÂTEAU UNUUM

schröder & Schiller

MARGAUX 2018

	CLASSIFICATION	3ème Cru Classé 1855
	APPELLATION	AOC Margaux
	SUPERFICIE	37 Hectares (91 acres)
	TERROIR (SOIL)	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.
853	GRAPE VARIETIES	47 % Cabernet Sauvignon = 34 % Merlot 10 % Cabernet Franc = 8 % Petit Verdot = 1 % Carménère
	AGE OF VINES	30 years on the average
	AVERAGE DENSITY	10,000 plants per hectare (24 710 plants per acre)
	YIELD	35-40 hectoliters / hectare on average (86-99 hectoliters per acre)
	VINEYARD PROCEDURES	Mechanized and manual labor for working the soil Reasoned and organic approach Thinning out the leaves and grape thinning HVE3 Environmental certification and ISO14001 from SME Bordeaux
	HARVEST	Manual picking in small 6-kg crates and double sorting in the vat room. Grape selection (according to grape variety, soil, age, plot)
	FERMENTATION	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
	MACERATION	18 to 25 days with daily tasting tests
	EXTRACTION	R'pulse system 2 or 3 times a day during fermentation
	PRESSING	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.
	RUNNING OFF	straight into the barrel once the wine's balance and structure is well-defined.
	RACKING	From barrel to barrel every 3-4 month
	AGEING	From 18 to 21 months in French oak barrels One-third of barrels are replaced with new ones every year
	FILTRATION	Fining in barrel with egg white agent and a single filtration when bottling
	PRODUCTION	160,000 bottles on average per year
	SALES	20 % in France and 80 % foreign exports

CHATEAU KIRWAN • CANTENAC – 33460 MARGAUX – FRANCE

Tel.: + 33 (0)5 57 88 71 00 – www.chateau-kirwan.com

Communications Director • Mr Stanislas THIERRY • stanislasthierry@chateau-kirwan.com Communications Officer • Marielle Didry Facebook_ Château Kirwan - Grand Cru Classé 1855 • Instagram_chateaukirwan • LinkedIn_ Chateau-Kirwan