



# Charmes de Kirwan

## GENERAL TECHNICAL SHEET

Second label of Château Kirwan 3ème Cru Classé 1855



<b>APPELLATION</b>	AOC Margaux
<b>SURFACE AREA</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 ▪ 34 % Merlot 10 % Cabernet Franc ▪ 8 % Petit Verdot ▪ 1 % Carménère
<b>SELECTION</b>	The only difference with the <i>Grand Vin</i> 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.
<b>AVERAGE DENSITY</b>	10,000 plants per hectare (24 710 plants per acre)
<b>YIELD</b>	35-40 hectoliters / hectare on average (86-99 hectoliters per acre)
<b>VINEYARD PROCEDURES</b>	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
<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>EXTRACTION</b>	R’pulse system 2 or 3 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>AGEING</b>	From 18 to 20 months in concrete tulip-shape tanks and oak barrels
<b>FILTRATION</b>	Fining in barrel with egg white agent and a single filtration when bottling
<b>PRODUCTION</b>	80 000 bottles on average per year