



Chateau Kirwan NV

WINE DESCRIPTION

Deep purple in color, the nose displays a bouquet that is at once fruity and floral. Supple and generous on the palate, showing a well-balanced structure.

TASTING NOTES

The flavors linger in the mouth, and one detects a final hint of freshness at the end. This is a wine that exhibits great harmony.

FOOD PAIRING

Meat, duck, game, dishes with a sauce, wild mushrooms

VINEYARD & PRODUCTION INFO

Production area/appellation:	Medoc
Vineyard name:	Margaux 3eme Cru Classe in 1855
Vineyard size:	91 acres
Soil composition:	Quaternary Pyrenean gravels on an impermeable clayey ground
Vines/acre:	3441
Yield/acre:	1.8 tons
Bottles produced of this wine:	170000

WINEMAKING & AGING

Varietal composition:	47% Cabernet Sauvignon, 28 % Merlot 13 % Cabernet-franc, 12 % Petit Verdot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	18 - 22 days
Fermentation temperature:	89 - 91 °F
Type of aging container:	Oak barrels
Size of aging container:	225
Age of aging container:	30% New
Type of oak:	French

PRODUCER PROFILE

Estate owned by: Maison Schroeder & Schyler

Region: Bordeaux
Country: France