



2019: supremely gourmand, another remarkable vintage ending in “9”

The vines enjoyed **a calm season, unlike 2018**. Warm, dry weather began in mid-June and lasted until the harvest. **July broke heat records: 10 days with temperatures exceeding 30°C (86°F), peaking on July 23 at 41°C (106°F) in the shade and a blistering 53°C (127°F) in the sun!**

The mildew seen in 2018 is far behind us! The new concerns were burns and lack of water, especially for young vines. **We spent the summer watering young plants and performing minimal leaf-stripping.**

The heat wave subsided in August, allowing for optimal maturation.

Thanks to these ideal conditions, the vineyard demonstrated its resilience and its capacity to produce high-quality grapes after last year's mildew attack. 2019 saw a **perfect balance between the amount of foliage and the number of berries**. The grapes' water supply **benefited from the highly effective reserves of our clay/gravel soil, which is ever more invaluable in the face of climate change.**

Harvesting was done between September 23 and October 11 under mild, steady skies.

Vinification produced **extremely rapid alcoholic and malolactic fermentation in just eight days**. During this period, we mostly left the wine to its own devices. Although opinions vary on this point, I personally maintain that **the riper the grapes at harvest, the less winemakers should intervene.**

Our **concrete vats promote this mellow vinification**, like a pot holding a gently simmering stew.

The 36 batches matured in casks as from November, leading to the blending process, which took place in February 2020.

For the first time, our young plot of Carménère was incorporated into the blend, offering a smooth hint of sweetness.

The wine was bottled in June 2021.

Figures:

Harvest dates: **September 23 to October 11**

Yield: 50 Hl/Ha (2.65 tons/acre)
production: 125,000 bottles

Blend: **59% Cabernet Sauvignon**
 28% Merlot
 6% Cabernet Franc
 6% Petit Verdot
 1% Carménère

Alcohol: 13.5 %
pH: 3.55

Bottling date: 06/05/2021

aged in 50% new casks and 50% second-fill casks

TASTING NOTES

Château Kirwan 2019 displays a pleasant garnet color. Enchanting aromas of red and black berries come out in the nose, heightened by spicy undertones. The bouquet stands out for its fresh and pure character.

In the mouth, the attack is fresh, with pleasant acidity delivering a tinge of menthol. The wine gradually grows in intensity as the palate reveals the fruity aromas, the tannins and the distinctive personality fashioned through maturation. The palate is equally dynamic and soft, carried by beautiful and well matured tannins. This Château Kirwan is very elegant, a remarkable illustration of the Margaux appellation, showing a juicy and aromatic finale.
A true delicacy.

Ph. Delfaut, General Manager. July 29, 2021