



2023-the vineyard remains key

«After several small crops, all our hard work was handsomely rewarded in 2023, most especially in the vineyard, where after all everything is decided. The vineyard was key in 2023, as it will no doubt be, to an increasing extent, in the future.»

Philippe Delfaut – General Manager

THE STRESS OF DOWNY MILDEW –A LITTLE, A LOT OR NOT AT ALL?

Despite a rather **dry spring, high temperatures and humidity** promoted high **downy mildew pressure** as from the month of May, **requiring constant vigilance**.

The storms on June 22 came at a critical time, just after flowering, when young berries are particularly vulnerable.

At Château Kirwan, **the mobilization of staff, control of vine vigour, protective measures, and high responsiveness, including on weekends, made it possible to contain the disease.**

Regardless of the method used (organic, biodynamic, or conventional), **a presence in the vineyards remains essential**. For our part, treatments were 100% organic and the harvest was not affected by downy mildew. The consequent fine health of our vineyard allowed us to approach the summer with serenity and optimism.

A DRY, WARM SUMMER -IDEAL CONDITIONS FOR GRAPE RIPENING

The dry, warm, sometimes very hot summer conditions, with **temperature highs of over 30°C on 16 days between 17th August and 10th September**, accelerated the ripening process. **We consequently harvested the young vines**, which by now were suffering in these conditions, **very early**. However for the rest of the plots the weather **ensured perfect grape ripeness, even though crop yields were high**.

Like 2022, the 2023 vintage was an early one. **We began harvesting on 7th September and finished on the 28th**. Three weeks in all were needed therefore to bring in fully ripe grapes **displaying black skins and containing tannins with very little astringency**. Similar to the great vintages of 2022, 2020 and 2018, **the quality of the tannins was clearly in evidence**. They had that **fine, velvety grain** without the astringency of the more standard vintages.

EXCELLENT RIPENESS MADE THE VINIFICATION EASIER

With such ripeness levels, the vinifications were straightforward and required minimum winemaker intervention. Pump-overs were unnecessary; our R'pulse system was largely sufficient to carry out the extraction process.

The 2023 wine batches were placed in barrels very early, in mid-October 2023, and were blended at the first racking at the end of January 2024. After 21 months of aging, we bottled the wine at the end of June 2025.



2023 is one of Château Kirwan's great vintages, coming 20 years after the intensely-flavoured 2003, and 40 years after the famous 1983 vintage in Margaux.

TASTING NOTES

With a beautiful intense ruby color, the wine has a lovely nose of red fruits such as cherry, but also flowers (rose and peony). Licorice is also very present.

On the palate, we appreciate the juicy character, roundness, volume, and softness of the tannins. Spices such as sweet pepper and cinnamon can be added to the initial aromas.

The whole is well supported and stimulated by a good acidity that gives it length.

This Château Kirwan 2023 will delight lovers of balance and elegance, and even the impatient.

Philippe DELFAUT, General manager – Nov 2025

In figures...

Harvest: from **7th to 28th September**

Yield: **50hl/ha**

Blend:

65 % Cabernet Sauvignon

23 % Merlot

5 % Cabernet franc

6 % Petit verdot

1 % Carmenère

Alcoholic degree: **13%**

pH: **3.60**

IPT: **64**

21 days of harvesting

21 days of vatting

Ageing: **21 months**, 50% new barrels

Bottling date: **June 16, 2025**

Production : **10 000 cases**