

Product code: 3820

CHÂTEAU KIRWAN 3ÈME CRU CLASSÉ, MARGAUX, BORDEAUX, FRANCE, 2011



Producer Profile

Viticulture

Extreme weather conditions exerted maximum stress on the vines, so much so that the original harvest date in the beginning of September had to be pushed back to allow for complete maturation. Picking began on September 12, two weeks earlier than in 2010. The Merlot was harvested from September 12 to 16, the Petit Verdot and Cabernet Franc from the 20 to the 24th, and the Cabernet Sauvignon from the 26 to the 29. Hot and dry weather set in as of September 19th and lasted until the end of the month, allowing the Cabernet Sauvignon to mature completely for a richness never before seen at Kirwan.

Winemaking

Fermentation was carried out with selected yeasts with a fermentation temperature of 25°C. Simultaneous alcoholic and malolactic fermentation in stainless steel vats and a maceration of 18 to 25 days. 18 months of barrel aging in French oak

Tasting Note

Aging has been extremely positive for this vintage. The colour has deepened and given way to more complex aromas. The bouquet combines black fruit with a variety of spices such as vanilla, liquorice and cinnamon. Here we discover the beautiful aromatic palette of the 2011 Cabernet Sauvignon. Yet the evolution is most striking in the mouth. The wine gained body and fleshiness. It fills the palate. Notes of deeply ripened black cherry mingle with cocoa and mocha. It has a smooth finish, coating the palate with velvety tannins. The wine unfolds like lush velour fabric. This very "tactile" wine engages all of our senses and promises fine sensations in the coming years.

Food Matching

A delicious lamb hot pot.

Technical Details

Varieties:

Cabernet Sauvignon 55%
Merlot 21%
Others 24%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 18 Months

Type: French Oak

% wine oaked: 100