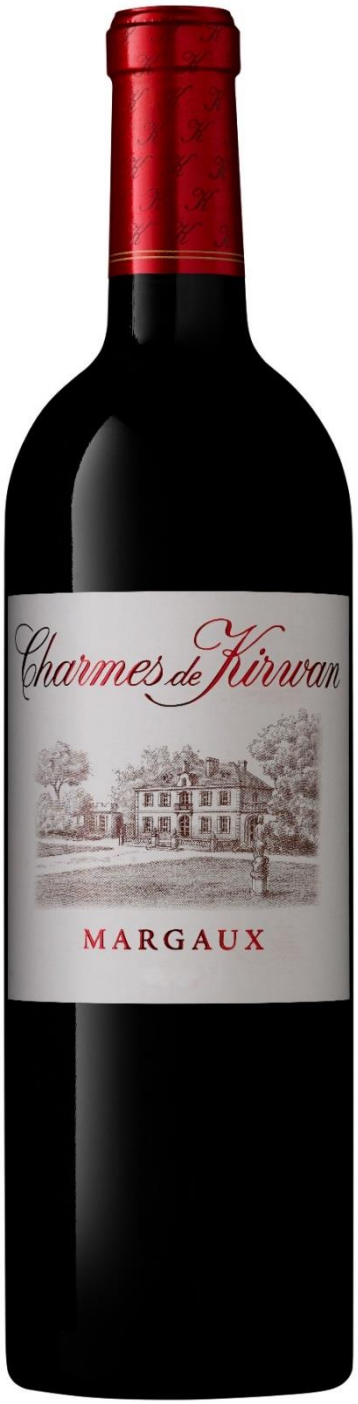
Charmes de Kirwan

Charmes de Kirwan, the second wine of the estate, was introduced in 1993 and has its integral place in the vineyard.
The younger sibling of the wines of Château Kirwan, which consists into 4 traditional grape - cabernet sauvignon, merlot, cabernet franc and petit verdot - benefits from the same technical attention in both, vineyard and fermentation room: vineyard selection, double sorting upon receipt of the crop in the winery, filling of the concrete vats by gravity, gentle vinification process.

The only difference with Château Kirwan 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. This provides a fruity, sweet, supple and round character to the wine. With an aging process in vats and in barrels this wine can be drunk young, with a 10-year precocious maturity peak.



Appellation:	Margaux, 2nd label of Château Kirwan
Soil:	Fine gravelly sandy soil with limited clay
Grape varieties:	Cabernet Sauvignon · Merlot Cabernet Franc · Petit Verdot
Sorting:	Harvest by hand in small crates, and double sorting in the winery on a vibrating table
Vinification:	In concrete thermoregulated tulip-shape tanks with temperature control, Alcoholic and malolactic fermentation simultaneously to optimize freshness and aromatic purity
Aging:	In oak barrels and in tanks
Environmental approach:	Sustainable development, preservation of biodiversity, natural treatments favored

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TASTING

Vintage **2022**: (tasted by Philippe Delfaut, November 2024)

The colour is intense and brilliant. The nose is rich, displaying red fruits such as cherries, ripe strawberries and redcurrants. The palate is rich, full-bodied and supple, dominated by cherry aromas with hints of kirsch. Fine tannins contribute to the good balance and lengthen the finish. They also guarantee good ageing potential.

Blend

▪ 98% Merlot ▪ 2% Carménère

18-month aging in concrete tulip-shape tanks (50%) and one-year used oak barrels (50%)