Charmes de Kirwan



Charmes de Kirwan, the second estate wine, was introduced in 1993. The younger sibling of the wines of Château Kirwan, Charmes de Kirwan generally comes from the harvest of the vineyard's younger vines, but it receives the same attention as the great growth.

Vintage **2015**: (tasted by Philippe Delfaut September 2017)

Bottled after maturing for 18 months, it already bodes quite well. Its hue is a rich deep red with violet highlights, typical of young wines from great vintages. An intense nose blends notes of cherry and blackberry with subtle hints of chocolate. It is ample and unctuous in the mouth, with a distinct fleshy character. Understated tannins prolong the tasting experience while lending softness to the wine. Thanks to its mature aromas and velvety texture, this wine is already ripe for tasting, although its concentration ensures that it will age well for many years to come. See for yourself.

Appellation: Margaux, 2nd label of Château Kirwan

Soil: Fine gravel partially clayey

Sorting: by hand, both on the vines and in the

winery on a vibrating sorting table

Grapes varieties: 41% Cabernet Sauvignon • 46% Merlot

7% Cabernet Franc • 6% Petit Verdot

Vinification : In concrete tulip shape tanks with

temperature control

Ageing: 16 months in oak barrels from the

France's Allier, 15% are new barrels

Serving condition: Room temperature (18°)

Harmony with food: Red meat (beef and duck) and then,

when it goes older, match it with a filet mignon porc accompanied with prunes

or noble mushrooms.



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