



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Kirwan 2023, 3ème Cru Classé Margaux 6 x 75cl

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<b>Price</b>	£174.00
<b>Code</b>	KIRW035

Owned by the Schÿler family, Kirwan is on top form since the new winery was installed in 2016 and is a great reference for the Margaux appellation.

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### Tasting Notes:

A rich, black currant fruit bouquet, almost lush with a wonderful blueberry freshness. There is a hint of balsamic and cherry stone, wrapped around supple tannins and a note of coffee. A stylish Margaux offering an alluring purity and elegance.

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Specification	
<b>Vinification</b>	Harvest dates: 7th -28th September. A yield of 250hl/ha. The fermentation is cool at a maximum 25°C in order to contain the extraction and showpiece the classic Margaux characters. Aged in 50% new oak for 18 months. Alc 13.2%.
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2031 through to 2040
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Margaux
<b>Type</b>	Red Wine
<b>Grape Mix</b>	65% Cabernet Sauvignon, 23% Merlot, 5% Cabernet Franc, 6% Petit Verdot, 1% Carmenere
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2023
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Kirwan
<b>Producer Overview</b>	This is the first vintage produced at the new winery that has been installed with the same tanks as those designed for Château Cheval Blanc. The fermentation is cool at a maximum 25°C in order to contain the extraction and showpiece the classic Margaux characters. There is 40% new oak. The bouquet displays very alluring clean berry aromas, the palate is vibrant and brimming with cassis, balanced by a very feminine freshness. A wine that possesses great opulence, this is a very good vintage for Kirwan.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Great paired with duck breast with bacon, cabbage and balsamic dressing.