



2005, AN EXCEPTIONAL MILLESIME

Climate conditions:

After a very nice, warm and dry summer (and a deficit of rain in Margaux), the vineyard was showing a perfect healthy condition prior to the harvest. We did some "green harvest" in August during the berry-setting, only to correct a few vines which looked too full of grapes.

Harvest :

The harvest started on September 22nd and ended on October 12th. The weather was beautiful, dry and rather cool at night. These ideal conditions permitted the cabernet to ripen perfectly, and really prevented the development of the rotting! Therefore the grapes got richer in phenolic components (color, tannins), and became very promising as far as texture.

At the same time, the absence of rain and of dryness led the grapes to slightly dehydrate, loosing juice while producing a fairly small crop: 38 hl /ha, or 1300 hl as a total production. The team of pickers consisted of 50 workers, of which 12 were assigned to the fermentation room for the sorting, which was achieved quite fast this year due to the high quality level of the berries.

Grape sorting : on the vineyard as well as in the fermentation room, on a vibrating double table

Yield : 38 Hl/Ha

Production : Château Kirwan - 7500 cases - Charmes de Kirwan - 3500 cases

Quantity of First label/Second Label: 65% for Château Kirwan and 35% for Charmes de Kirwan

Fermentation :

Grapes were very sweet. Several pump-overs were processed during the fermentation, at night and during the day, in order to hydrate the top of the vats and get the yeast activity going. We proceeded indeed very slowly and as gently as we could. The quality of the grapes was so high that the color extraction came by itself!

Alcoholic fermentation: 11 days in thermo-regulated small stainless steel tanks

Maceration:

13 days with daily control through tasting

Indigenous yeast

Fermentation temperatures at approximately 31/33° (89° to 91°)

Malolactic fermentation: in new oak barrels in a thermo-regulated wine storehouse for 40% of the crop, and for 60% in vats

Ageing : 18 months with 40% new oak barrels

Blend : 52 % Cabernet Sauvignon ■ 33% Merlot ■ 8% Cabernet Franc ■ 7% Petit Verdot

Degré : 13,5%

Bottling Date : July 9th 2007

TASTING

From birth to bottling, this vintage was always impressive. Its nose is exuberant, mixing notes of complex fruit, from spicy to exotic aromas such as mango. At mouth, the wine is full bodied and perfectly balanced in spite of the high level of alcohol. The soft tannins hit the palate and confirm that the wine is incredibly long and generous. This wine already tastes delicious, but one can bet it will develop very nicely for those who will be patient!