

# MARSAU 2022

It would be difficult to discuss the 2022 vintage without mentioning our concerns faced with the overwhelming impact of climate change.

Summer was extremely dry and searingly hot, and the surrounding landscape sent out some pretty alarming signals as a result.

Yet here, we are on clay.

While some of the trees donned their autumn apparel, the vines held firm. By early august, in stark contrast, the healthy, verdant vine leaves defied the effects of drought.

While we marvelled at the resilience of the vines, this was all the proof we needed to continue along the viticultural path adopted several years ago. By protecting the soils, minimum intervention in the vines, and the lightest, yet most accurate touch possible in our approach, we are able to maintain the harmony established thus far. Cover crops not only encourage biodiversity, but also keep the soils in a constant state of cool. And what could be more satisfying than running one's fingers over the soil and experiencing this sensation first hand?

With each passing vintage, we are able to hone our knowledge and understanding of the vineyards, probe even deeper and express their uniqueness in even greater glory. In truth we are finetuning the very taste of Marsau. Flavour remains our guide in our quest for harmony. It also provides a clear roadmap to create the wines we love, flexing our winemaking free rein.

In 2022, our aim was to capture this brightness, vitality and light that the vines convey. We wanted to distil the freshness, so typical of Marsau, and the absolute grace. We sought crisp, floral and vibrant character.

The wines reveal incredible density. A veritable deep-dive into the soil, deep down to a place only the vine can reach.

The gossamer-light tannins play their part in creating smooth, silky texture, while the bouquet is an effusion of peonies, violets and wild flowers, and a hint of graphite too. The wine is saline on the finish, leaving in its wake an overwhelming sense of belonging; rooted and anchored. And all this is the taste of Marsau.

Anne-Laurence

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## CHÂTEAU MARSAU

2022

Francs - Côtes de Bordeaux

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Certified Organic

Surface area: 12ha

Yield: 25hl/ha

Harvest: 7 - 12 September 2022

Ageing: 80% in large oak casks, 10% in one-year-old barriques, 10% in tank and amphorae  
100% Merlot

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94

VINIFERA (JACQUES PERRIN)

Superb, generously floral bouquet laden with parma violet and accompanied by notes of peony and rose, while the tannins are powdery and elegant. Exquisite harmony on the palate and abundant freshness. Glorious finesse underpinned by energy and pinpoint precision, culminating in a saline finale.

94 - 95

THE VINTAGE JOURNAL (ANDREW CAILLARD MW)

Deep colour. Very fresh dark cherry, blackberry pastille, elderberry, aniseed aromas. Dense inky deep elderberry, black cherry confit flavours, fine chalky hint pippy tannins and fresh long saline acidity. Very good density, volume and torque. Aged in mostly seasoned Foudres. 100% Merlot. 14.5% alc

92

JANE ANSON

Floral notes on the aromatics, shows the heavy spice of the vintage with black pepper, rosemary and turmeric notes, begins to lift through the palate as it opens. An unusual spot in Franc Côtes de Bordeaux with a lot of clay in the soils, and this is powerful and concentrated, with a flash of heat on the finish. 12ha vineyard, entirely clay, entirely Merlot, organic since 2018, no till farming, 25hl/h yield. Harvest September 7 to 12, to be aged 80% large oak casks (no new oak), 10% one year old, 10% neutral oak and amphora.

18+

MATTHEWJUKES.COM

Aged in 80% x 30hl foudre, 10% in one-year-old barrels and 10% a blend of vat and amphora - 25 hl/ha. The cumulative effects of organic viticulture and complex cover crop practices allowed this property to retain increased humidity in the vineyard. These twin techniques worked superbly to nourish the vines in the hot 2022 vintage. Harvest occurred between the 7th - 12th of September, and the forensic attention to detail in the vineyard, plus careful hand-harvesting, allowed more transparency of the soils in this glorious wine. This relatively early pick enabled winemaker Anne-Laurence Chadronnier to retain the necessary energies in her fruit to assemble a beautiful and remarkably relaxed wine. If this wine were a colour, it would not be 'Merlot Red', even though this is a monovarietal Merlot wine. It would be 'Night Sky Black', so not black at all, but the deepest of purple/blue. This is a dramatically intense wine with a refreshing edge that elevates the experience to a stunning, new, enlightened level of pleasure. This is an invigoratingly dynamic wine with superb, suave details and an unhurried sense of calm. It is deep, rich, bright, vigorous, silky and vibrant - a collection of anomalies that all seem to hang together easily. What is certain is that the unique 2022 season has come at the right time for the Chadronnier family. They have invested so much effort into this property over the years, and the vineyard often repays you handsomely if you plough as determined a furrow as you can.

94 - 95

TERRES DE VINS (MATHIEU DOUMENGE)

Following on from an extremely accomplished 2021, Marsau underscores a new era, affirming once again its effortlessly delicate style, rooted in a vintage where to 'transform imperfections' was the ultimate challenge. This 100% merlot on cool soils stands apart with its intensely floral nose, revealing meadow-sweet aromas and hints of peony, violet and lily of the valley, culminating in a percussion of cassis and fresh cherry. On the palate, the texture is light and vibrant, yet conveys a deep-rooted sense of place; savoury and ever-fresh, embellished with the silkiest of tannins. This is a sensitive, concentrated wine, the likes of which are seldom seen (let alone tasted).

94

BETTANE & DESSEAUVE

80% oak cask, 10% second-passage barrique, 10% amphora and a terroir-expression centred on fruit freshness, with vibrant character and savoury tannins. An absolute showstopper that will convert any wine lover around the world to Bordeaux wines. The amount of talent on this estate is utterly admirable. Bravo! I absolutely love this wine. Marsau should top the list for all wine enthusiasts.

90 - 92

VINOUS (ANTONIO GALLONI)

The 2022 Marsau is powerful, rich Cotes de Bordeaux. It emerges from a 12-acre, biodynamically farmed parcel of Merlot on clay 20 kilometers east of Saint-Émilion. Dense and vibrant, the 2022 possesses notable density in its fruit and also plenty of structure. Marsau is unique in that it is aged 80% in foudre, the rest in used oak, tank and amphora. Larger format oak naturally yields a wine that is quite reticent within the context of Bordeaux, especially en primeur. Drinking window : 2025-2034.

94

DECANTER.COM (GEORGINA HINDLE)

Lovely dark fruity fragrance with perfumed floral aromas on the nose, smells expressive and open. Smooth and supple, a lovely combination of tension, mouthwatering acidity and fruitiness here, such sleek texture with definition and soft juiciness. The tannins have grip and purpose with a softly fleshy and mineral sensation - liquorice, wet stone and graphite - giving a wide and interesting expansion on the palate. Feels cool and controlled, serious and focussed, with balance, still with concentration and power and grip. Feels very classy on the palate.

92 - 94

WINE ADVOCATE (YOHAN CASTAING)

This medium to full-bodied 2022 Marsau is an attractive wine produced from 100% Merlot. It has a delightfully pure bouquet of peony, violet, iris, menthol and cassis, followed by a crunchy and juicy yet fresh texture and then by a mineral-driven finish of remarkable purity, expressing elegant notes of licorice and pencil lead. Anne-Laurence and Mathieu Chadronnier have produced a red wine that punches above its weight. Bravo!

95 - 96

JAMESSUCKLING.COM (JAMES SUCKLING)

A juicy and flavorful red with blackberry, chocolate and hazelnut character. Medium to full body. Structured yet juicy. Plenty of grip and structure. Savory. Salty. Most impressive wine I have had from here. Pure merlot. 80% aged in cask.