



HOUSE OF TOWNEND

Château Kirwan 2020, 3ème Cru Classé Margaux

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| Price | £62.99 |
| Code | KIRW020 |

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

Tasting Notes:

The colour is dark and opaque, the nose both forward and intensely rich, offering warmly baked black fruits, a hint of minerality and a lush, succulent quality, balanced throughout and utterly decadent - the obvious spice and oak all integrate with layers of kirsch and sweet oak. Long, rounded, supple. Beautiful. A corker!





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| Specification | |
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| Vinification | The fermentation is cool at a maximum 25°C in order to contain the extraction and showpiece the classic Margaux characters. Aged in 40% new oak. |
| ABV | 14% |
| Size | 75cl |
| Drinking Window | Drink from 2028 through to 2038 |
| Country | France |
| Region | Bordeaux |
| Area | Margaux |
| Type | Red Wine |
| Grape Mix | 51% Cabernet Sauvignon, 28% Cabernet Franc, 14% Merlot, 7% Petit Verdot |
| Genres | Fine Wine |
| Vintage | 2020 |
| Body | Rich, bold and robust |
| Producer | Château Kirwan |
| Producer Overview | 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. |
| Closure Type | Cork |
| Food Matches | Great paired with duck breast with bacon, cabbage and balsamic dressing. |