

Chateau Kirwan â?? a Third Growth Grand Cru Classe from Margaux

Description

On 14th March 2026, an exceptional wine dinner unfolded at PDR of Le Cirque restaurant, located within Hotel The Leela Palace in the heart of Delhi. Put together by Mukul Manku for members of his club â??**Wineglitz India â?? The Wine Club**â??, the evening featured both an excellently curated food menu and a distinguished flight of wines.

The Wine Flight

The evening began with FranÃ§ois Dubois Reverence Brut Champagne, followed by Pascal Jolivet Sancerre Blanc, then Clarendelle Rouge â?? Inspired by Haut-Brion, and culminated befittingly with **ChÃ¢teau Kirwan, a Third Growth Grand Cru ClassÃ© from Margaux**.



The Wine Flight

The event unfolded flawlessly, leaving guests thoroughly delighted both by the wines and the culinary experience. The recently reimagined and relaunched restaurant, Le Cirque, continues to retain its timeless charm, now complemented by a refreshingly renewed ambience that makes it an ideal setting for memorable wine evenings. In this post, Mukul reflects on the final wine of the evening â?? ChÃ¢teau Kirwan.â?•

Chateau Kirwan



Vintage Image of Chateau Kirwan

The ChÃ¢teau Kirwan estate is located on the Cantenac Plateau in the Margaux appellation, on Bordeauxâ??s Left Bank. It is named after Mark Kirwan, an Irish merchant who settled in Bordeaux in the 18th century and acquired the estate. Men like him were known as the â??Wine Geeseâ?• â?? Irish expatriates who left Ireland after the 17th-century upheavals and built successful wine trading careers in France.

Estateâ??s Flagship Wine



Elegance and Structure

The King of the Wines that day was unmistakably the flagship wine of ChÃ¢teau Kirwan, a Grand Cru ClassÃ© estate ranked as a Third Growth in the historic 1855 Bordeaux Classification. The classic Bordeaux blend regaled everyone with its distinct notes of cassis, cedar, and subtle spice. It proved to be a perfect ending to a memorable wine dinner.

It all begins with soil

Geographically, ChÃ¢teau Kirwan is bound by Atlantic Ocean on to its west and the Garonne River to its east. These two large water bodies provide a moderating effect to the climate, creating ideal growing conditions in the vineyards.


Soil in vineyards at Chateau Kirwan. Image â?? wineanorak.com

The estateâ??s soil, which has evolved over million of years primarily shaped by glacial movement and the shifting course of the Garonne, is mainly composed of deep gravel mixed with clay. In some places, the gravel reaches as deep as six metres â?? this forces the vine roots to dig far down in search of nutrients, creating natural â??vine stressâ?• â?? a key factor in producing concentrated, high-quality grapes.

A Classic Bordeaux Blend

The gravel present in the vineyards soil retains heat in daytime and releases it gradually during the night, allowing a slow and even ripening of grapes. This environment is perfectly suited to **Cabernet Sauvignon**, which provides the structural backbone to the wine. The clay in the sub soil retains moisture, ensuring that the vines have access to water even in hot and dry seasons. Clay is also ideally suits **Merlot**, which brings softness and roundness to the blend and makes the wine more approachable.



Four grapes add distinctive notes to the wine

Besides these two grapes thereâ??s also **Cabernet Franc** in the blend which gives it an aromatic lift and then thereâ??s **Petit Verdot** which adds to the deeper colour of the wine. All these four grape varietals blend harmoniously to give the exceptional wine which the guests savoured in the main course.

A Delectable Pairing

ChÃ¢teau Kirwan paired wonderfully with the main course, where guests had a choice of three thoughtfully crafted dishes â?? Le Cirque Eggplant Parmigiana with Parmesan canolo and basil caviar, Spring Chicken Terrine & Corn Textures with popcorn and Perigueux jus, and Braised Lamb Shanks & Salmoriglio with broccolini and potato mousseline.



Chateau Kirwan with Lamb Shanks

Each brought its own character to the table, but for me, the Braised Lamb Shanks & Salmoriglio offered the most harmonious pairing, beautifully complementing the wineâ??s structure, depth, and refined tannins.

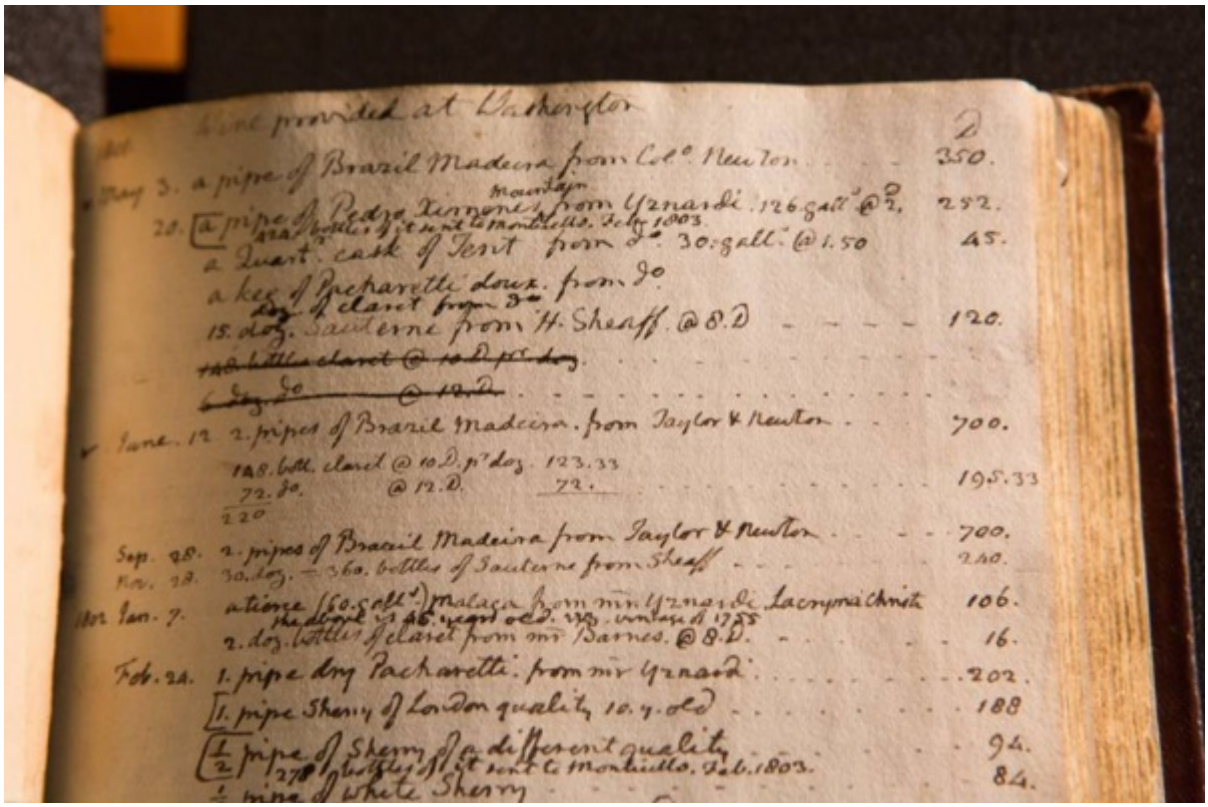
On a Historical Note

Interestingly, Thomas Jefferson visited this estate in 1787 while serving as the American Minister to France.



Thomas Jefferson

Jefferson as we know was one of the founding fathers of America. He was also a passionate wine enthusiast and a very leaned one too. In his notes he recorded ChÃ¢teau Kirwan among the finest wines of Bordeaux.


Wine provided at Walkerfor
May 3. a pipe of Brazil Madeira from Colo Newton 350.
20. a pipe of Pedro Ximenes from Yznardi 126 gall @ 2. 252.
a Quart. cask of Tent from do 30 gall @ 1.50 45.
a keg of Preparetti doux. from do
15 doz. Sauterne from H. Sheaff @ 8.D 120.
June 12 2. pipes of Brazil Madeira from Taylor & Newton 700.
128 bott. claret @ 10.D. p doz 123.33
72 do @ 12.D 72.
195.33
Sep. 28. 2. pipes of Brazil Madeira from Taylor & Newton 700.
Nov. 18. 30 doz. = 360 bottles of Sauterne from Sheaff 240.
1802 Jan. 7. a tierce (60 gall) Malaga from mr Yznardi Lacrymachristi 106.
2 doz. bottles of claret from mr Barnes @ 8.D. 16.
Feb. 24. 1. pipe dry Pacharetti from mr Yznardi 202.
1. pipe Sherry of London quality 10 y. old 188
1/2 pipe of Sherry of a different quality 94.
1/4 pipe of white Sherry 84.

Jefferson used to record his notes on wine estates

A Grand Cru Milestone

To sum up, what we had in our glasses that evening was a classic expression of Margaux â?? refined, structured, and layered with character. The evening also marked a special first for Wineglitz India, as we featured a Grand Cru ClassÃ© for the very first time. As I shared with the guests that night, this was only the beginning, and we could look forward to many more such exceptional wines in the times to come.

Authorâ??s Note

A few months ago, I had the privilege of speaking with Mr Philippe Casteja, President of the 1855 Grand Cru ClassÃ© Council, at the Embassy of France New Delhi. He remarked that the Indian market is already ready for premium Grand Cru ClassÃ© wines from Bordeaux â?? what it needs is greater visibility and availability.

> In conversation with Philippe Casteja

That insight came alive at this dinner, where Chateau Kirwan, a Third Growth Grand Cru ClassÃ©, proved to be the eveningâ??s key draw despite its premium price point.

So that was my experience that day with this wonderful wine from Bordeaux, hope you liked reading about it. Till next time itâ??s Cheers !!

Mukul Manku President Wineglitz India