



S DE SIRAN

MARGAUX

Coming from the rigorous selection of young vines from the gravelly plateau of Château Siran, S de Siran is distinguished by a predominantly Merlot blend that gives it immediate charm.

Both fine and complex, it is much appreciated by Margaux enthusiasts!

APPELLATION	Margaux
AREA	25 hectares
SOIL	Outcrop with elevation up to 12 meters consisting of old covered alluvium with fine siliceous gravel
GRAPE VARIETIES	Merlot 46%, Cabernet Sauvignon 44%, Petit Verdot 9% and Cabernet Franc 1%
AGE OF THE VINES	Mainly 10 years
DENSITY	9 to 10,000 feet /hectare
ROOTSTOCK	101-14, 3309, 420A and Gravesac
FARMING METHOD	Sustainable viticulture with tillage and grass cover and an organic trial on several parcels
PRUNING PRACTICE	Guyot double Bordelais with disbudding
VAT ROOM	37 stainless steel vats of 60 to 180hl and 6 concrete vats
WORKS	Ploughing, organic fertilization Ventilation of vegetation: manuel trimming, leaf stripping and cluster thinning Voluntary crop limitation
HARVESTING	Manual harvest in small crates with manual sorting on table
VINIFICATION	Intra-plot selection Alcoholic fermentation at 26° C. Pumping over Extented maceration at 23°-32° C Vatting period of 15 to 20 days
AGING	12 months with French new oak wood
TECHNICAL TEAM	Jean-Luc Chevalier and Marjolaine Defrance
ONOLOGIST ADVISER	Hubert de Boüard
MANAGING TEAM	Edouard Mialhe and Brigitte Mialhe

