



CHÂTEAU SIRAN MARGAUX 2014

“Fruits of an Indian summer.”

APPELLATION	Margaux
AREA	25 hectares
SOIL	Outcrop with elevation up to 12 meters made from old alluvium covered with fine siliceous gravels
GRAPE VARIETIES	Merlot 47%, Cabernet Sauvignon 39%, Petit Verdot 13% and Cabernet Franc 1%
AVERAGE AGE OF VINES	30 years old, the oldest parcel dates from 1920
PLANTING DENSITY	9 to 10,000 plants / hectare
ROOTSTOCK	101-14 – 3309 – 420A
AGRICULTURAL METHOD	Sustainable viticulture without chemical herbicide
PRUNING PRACTICE	«Guyot double Bordelais» with disbudding
SPECIAL WORK	Mechanical ploughing, organic fertilization, voluntary limitation of harvest, ventilation of vegetation: manual trimming, deleafing and crop thinning
HARVESTING	Manual harvests in small crates and manual sorting on tables
VINIFICATION	Intra plot selection for high precision, fermentation in thermoregulated stainless-steel vats from 60 to 180hl, maceration at 28-32° depending on the lots, pump over and releasing of some tanks, vatting from 18 to 24 days, malolactic fermentation in barrels
AGING	12 months in 35% new barrels French oak fine grain medium toast with two racking process
HARVESTING DATES	From September 24 to October 16, 2014
BLENDING	Merlot 53,5 %, Cabernet Sauvignon 38% and Petit Verdot 8,5%
ALCOHOLIC DEGREE	13,5°
TECHNICAL TEAM	Jean-Luc Chevalier and Marjolaine Defrance
OENOLOGIST	Hubert de Bouïard
MANAGER	Edouard Mialhe and Brigitte Mialhe
SECOND VIN	S de Siran