



# CHÂTEAU SIRAN MARGAUX 2015

*“The 2015 vintage is exceptional  
in quantity and quality.”*

|                      |   |
|----------------------|---|
| 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 17 to October 12, 2015   |
| BLENDING             | Merlot 55 %, Cabernet Sauvignon 38% and Petit Verdot 7%   |
| ALCOHOLIC DEGREE     | 14°   |
| TECHNICAL TEAM       | Jean-Luc Chevalier and Marjolaine Defrance  |
| OENOLOGIST           | Hubert de Bouïard   |
| MANAGER              | Edouard Mialhe and Brigitte Mialhe  |
| SECOND VIN           | S de Siran  |