



# CHÂTEAU SIRAN MARGAUX 2017

“2017, our best vintage in 7  
since 1947.”

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 44%, Cabernet Sauvignon 43%, Petit Verdot 12% 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 18 to October 5, 2017
BLENDING	Merlot 46% , Cabernet Sauvignon 45% and Petit Verdot 9%
ALCOHOLIC DEGREE	13,5°
TECHNICAL TEAM	Jean-Luc Chevalier and Marjolaine Defrance
OENOLOGIST	Hubert de Bouïard
MANAGER	Edouard Miallhe and Brigitte Miallhe
SECOND VIN	S de Siran