



CHÂTEAU SIRAN MARGAUX 2018

*“The 2018 vintage,
a victory over nature.”*

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 43%, Cabernet Sauvignon 43%, 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, fermentation in thermoregulated stainless steel vats from 60 to 180hl, pumping over, releasing of some tanks, maceration at 28-30°, vatting period of 18 to 24 days, malolactic fermentation partly in barrels
AGING	12 months in 35% new barrels French oak fine grain medium toast
HARVESTING DATES	From September 20 to October 13, 2018
ASSEMBLY	Cabernet Sauvignon 45%, Merlot 44%, 11% Petit Verdot
ALCOHOL CONTENT	14,5°
TECHNICAL TEAM	Jean-Luc Chevalier and Marjolaine Defrance
OENOLOGIST	Hubert de Bouïard
MANAGER	Edouard Mialhe and Brigitte Mialhe
SECOND VIN	S de Siran

