



CHÂTEAU SIRAN MARGAUX 2021

«The year when Cabernet is King»

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 46%, Cabernet Sauvignon 44%, Petit Verdot 9% and Cabernet Franc 1%
AVERAGE AGE OF VINES	37 years old, the oldest parcel dates from 1920
PLANTING DENSITY	10,000 plants /hectare
ROOTSTOCK	101-14 – 3309 – 420A and Gravesac
AGRICULTURAL METHOD	Sustainable viticulture without chemical herbicides
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°, vating period of 18 to 24 days, malolactic fermentation partly in barrels
AGEING	12 months in 35% new French oak barrels fine grain medium toast with two racking process
HARVEST DATES	From September 23 to October 9, 2021
BLENDING	Cabernet Sauvignon 60%, Merlot 28%, Petit Verdot 11% and Cabernet Franc 1%
ALCOHOL CONTENT	13°
YIELD	51 hl/ha
TECHNICAL TEAM	Jean-Luc Chevalier and Marjolaine Defrance
OENOLOGIST	Hubert de Bouïard
MANAGER	Edouard Mialhe
SECOND VIN	S de Siran

