



# CHÂTEAU SIRAN MARGAUX 2023

*“ 2023, an elegant and generous expression of our terroir. ”*

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	38 years old, the oldest parcel dates from 1920
PLANTING DENSITY	10,000 plants /hectare
ROOTSTOCK	101-14, 3309 and Gravesac
AGRICULTURAL METHODS	Sustainable viticulture without chemical herbicides
PRUNING PRACTICES	«Guyot double Bordelais» with disbudding
SPECIAL WORK	Mechanical ploughing, 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	Fermentation by plot in temperature-controlled stainless steel vats of 60 to 180 hl pumping over, releasing of some tanks, post-fermentation maceration at 26° during 20 days, malolactic fermentation partly in new barrels
AGEING	12 months in barrels (new 35%) of medium toast fine-grain French oak with two rackings

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**HARVESTING DATES** September 11 to 29, 2023

**BLEND** Merlot 49%, Cabernet Sauvignon 41%, and Petit Verdot 10%

**ALCOHOL CONTENT** 14°

**YIELD** 48hl/ha

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**TECHNICAL DIRECTOR** Marjolaine Defrance

**OENOLOGIST** Hubert de Bouïard

**MANAGER** Edouard Miaillhe

