

CHÂTEAU SIRAN

MARGAUX



APPELLATION	Margaux
AREA	25 hectares
SOIL	Outcrop with elevation up to 12 meters consisting of old covered alluvium with fine siliceous gravel
GRAPE VARIETIES	Merlot 46%, Cabernet Sauvignon 44%, Petit Verdot 9% and Cabernet Franc 1%
AGE OF THE VINES	30 years old, the oldest parcels dates from 1920
DENSITY	9 to 10,000 feet /hectare
ROOTSTOCK	101-14, 3309, 420A and Gravesac
FARMING METHOD	Sustainable viticulture with tillage and grass cover and an organic trial on several parcels
PRUNING PRACTICE	Guyot double Bordelais with disbudding
WORKS	Ploughing, organic fertilization Ventilation of vegetation: manual trimming, leaf stripping and cluster thinning Voluntary crop limitation
HARVESTING	Manual harvest in small crates with manual sorting on table
VAT ROOM	37 stainless steel vats of 60 to 180hl and 6 concrete vats
VINIFICATION	Intra-plot selection Alcoholic fermentation at 26° C. Pumping over and releasing depending on the batches Extended maceration at 23°-32° C Vatting period of 18 to 24 days Malolactic fermentation partly in barrels
AGING	12 to 14 months in French oak barrels with 35% new wood
TECHNICAL DIRECTOR	Marjolaine Defrance
ONOLOGIST ADVISER	Hubert de Boüard
MANAGING TEAM	Edouard Miallhe
SECOND VIN	S de Siran

