



CHÂTEAU SIRAN MARGAUX 2024

“ 2024, a vintage with great freshness. ”

APPELLATION	Margaux
AREA	25 hectares
SOIL	Outcrop with elevation up to 12 meters made from old alluvium covered with fine siliceous gravels
GRAPE VARIETIES	Cabernet Sauvignon 46%, Merlot 44%, Petit Verdot 9% and Cabernet Franc 1%
AVERAGE AGE OF VINES	40 years old, the oldest parcel dates from 1920
PLANTING DENSITY	10,000 plants /hectare
ROOTSTOCK	101-14, 3309, 420A 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 26-28° during 10-15 days, malolactic fermentation partly in new barrels
AGEING	12 months in 30% new barrels French oak medium toast fine-grain

HARVESTING DATES September 19 to October 3, 2024

BLEND Cabernet Sauvignon 56%, Merlot 36%, and Petit Verdot 8%

ALCOHOL CONTENT 13.5°

YIELD 45.5hl/ha

TECHNICAL DIRECTOR Marjolaine Defrance

OENOLOGIST Hubert de Boüard

MANAGER Edouard Miallhe

SECOND WINE S de Siran

