



Grand Cru Classé en 1855
CHATEAU D'ISSAN
MARGAUX

Harvest from 24th September to 11th October

After a rainy winter and spring, slightly above the 30-year average, the sun returned magnificently at the end of June and flowering was good and uniform.

Fine, hot summer

July was warm and especially dry with some hot spells, which weren't enough to provoke hydric stress in the vines after the abundant winter rains had built up sufficient reserves of water. August kicked off with a hot period, which had no impact on our vines, and the onset of ripening was obvious everywhere by the middle of the month. Sunny, sometimes hot days were followed by cool nights. This weather in September is always very good as our grape varieties finish ripening. The analyses carried out on 7th September yielded exactly the same results with the Merlot grapes as in 2009.

A totally relaxed harvest *The fruit was picked by hand*

Merlot grapes harvested from 24th September to 2nd October

Cabernet grapes harvested from 3rd to 11th October

The harvest was relaxed in radiant sunshine. The grapes were quite small with thick skins. They were generous and crunchy with lovely colour, as well as silky, sophisticated tannins.

“Haute-Couture” winemaking

Fermentation was traditional with very gentle pumping over to preserve the body and liveliness of the fruit. The fruit was left to soak for three weeks, followed by malolactic fermentation, by which time the wine was transferred to barrels by mid-November.

Château d'Issan 2018 is intense and well-crafted

Blending finally took place in mid-January with an obvious, well-balanced selection. The 2018 vintage of Château d'Issan has characteristic intensity and its Merlot fruit is perfectly tailored for a breath-taking attack on the palate. It moves on to become more profound thanks to the Cabernet in this great vintage, reminiscent of 2016.

ANALYSIS			BLEND		
	Ch.d'ISSAN	BLASON D'ISSAN		Ch.d'ISSAN	BLASON D'ISSAN
Alcohol (% vol.)	13.97	13.86	Cabernet Sauvignon	60%	52%
Acidity (g/l H2SO4)	3.42	3.48	Merlot	40%	48%
Ph	3.78	3.76	New barrels	50%	35%
Polyphenols	76	72	Proportion 1 st /2 nd	53%	47%