

Château Giscours

GRAND CRU CLASSÉ EN 1855

MARGAUX



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| PRESIDENT | Albada Jelgersma Family |
| GENERAL MANAGER | Alexander van Beek |
| REGISSEUR GENERAL | Lorenzo Pasquini |
| TECHNICAL MANAGER | Didier Forêt |
| CONSULTANT | Thomas Duclos |
| VINTAGE | 2019 |
| SOIL | Deep garonnais gravel |
| SURFACE | 95 ha |
| BLEND | 65 % Cabernet Sauvignon 35 % Merlot |
| HARVEST DATES | From September 11th to October 12th |
| WINEMAKING | Optical and manual sorting Concrete and stainless steel tanks Maceration 35 days at 28°C |
| AGEING IN BARRELS | French barrels 50 % new oak 17 months of ageing in barrels |

With the 2019 vintage we aimed to preserve Château Giscours' signature style, its power and structure, while at the same time working on two characteristics that we especially appreciate: the aromatic palette and the finesse of the tannins.

The Merlot revealed different characteristics depending on the terroir and the harvest date. Some were juicy, fruity, and bursting with freshness, while others, with a more advanced degree of ripeness, presented a magnificent roundness and a much more voluptuous character.

For the Cabernet, we decided to delay harvesting in order to achieve the most complete maturity of the skins and therefore of the tannins. In the winery, we modified our extraction approach with a focus on the delicacy of the tannins. Maceration was based more on duration of contact between juice and skins than on the intensity of extraction. Our decisions were guided by tasting at every step.

The objective was to give to the Cabernet the desired three-dimensional character with structure, freshness and density.

Very precise and well-balanced, the 2019 vintage gives full expression to the Château Giscours refined style.