



CHÂTEAU SIRAN MARGAUX 2020

« Subtle alliance of Men and 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	30 years old, the oldest parcel dates from 1920
PLANTING DENSITY	9 to 10,000 plants / hectare
ROOTSTOCK	101-14 – 3309 – 420A and Gravesac
AGRICULTURAL METHOD	Sustainable viticulture without chemical herbicide
PRUNING PRACTICE	«Guyot double Bordelais» with disbudding
SPECIAL WORK	Mechanical ploughing, organic fertilization, 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	Intra-plot selection, fermentation in thermoregulated stainless steel vats from 60 to 180hl, pumping over, releasing of some tanks, maceration at 28-30°, vating period of 18 to 24 days, malolactic fermentation partly in barrels
AGEING	12 months in 35% new barrels French oak fine grain medium toast with two racking process
HARVEST DATES	From September 11 to October 3, 2020
BLENDING	merlot 47%, cabernet sauvignon 43%, 9% petit verdot and cabernet franc 1%
ALCOHOL CONTENT	14°
TECHNICAL TEAM	Jean-Luc Chevalier and Marjolaine Defrance
OENOLOGIST	Hubert de Bouïard
MANAGER	Edouard Miailhe
SECOND VIN	S de Siran

