



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 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 26-38° during 10 to 15 days, malolactic fermentation partly in barrels
AGING	12 months in 30% new barrels French oak fine grain medium toast

HARVESTING DATES	From September 19 to October 3, 2024
BLEND	Cabernet Sauvignon 56%, Merlot 36% and Petit Verdot 8%
ALCOHOL CONTENT	13.5°
YIELD	45.5 hl/ha

TECHNICAL DIRECTOR	Marjolaine Defrance
OENOLOGIST	Hubert de Bouïard
MANAGER	Edouard Miallhe
SECOND VIN	S de Siran

