



CHÂTEAU
DU TERRITRE

GRAND CRU CLASSE EN 1855
MARGAUX

Château Giscours

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DEFINING FEATURES OF THE 2013 VINTAGE

Marked by strong climatic characteristics, 2013 will remain a vintage that required great efforts, with permanent work in the vineyard matched with great vigilance on the part of the technical teams, to bring it to a successful conclusion.

A mild but rainy end to winter and start of spring led to a normal bud burst and quite rapid growth of the vine. The months of March and April were relatively dry, as was the heart of the summer season.

The months of July and August were hot overall allowing a slow but late ripening of the grapes before the return of some rains right at the end of the summer. The “green work” and our regular and meticulous attention to the vines allowed us to draw on the best the climatic conditions had to offer to give the finest possible expression to our terroir.

A major difficulty with the vintage was to preserve the health of the harvest while still allowing it to achieve the essential ripeness for picking.

The particularly delicate situation this year required taking into account all the vineyard and climatic parameters simultaneously.

Thanks to precise logistics and attentive human management of the pickers, row by row, vine by vine, the two properties were able to perform a remarkable selection.

The different methods of sorting - in the vines, on the table and using the optical sorter - were essential, with the objective of leaving out any berry that did not correspond to our demanding criteria.

THE HARVEST

The harvest ran from 26 September to 10 October for Château du Tertre and from 30 September to 14 October for the last Cabernet Sauvignon at Château Giscours.

The volumes harvested in 2013 are well below other recent vintages because of the humid climate this year, especially during flowering.

THE WINES

For the vinification, we made the choice for managed extraction at low temperature (25° C) to emphasise the fruit and above all avoid any vegetal notes.

After the first tastings of Giscours and du Tertre, we have noted the straight, fruity character of the Cabernet Sauvignon offering a fine and taut tannic framework with good length.

BLEND S

Château Giscours 2013: Cabernet Sauvignon 75%, Merlot 20% and Petit Verdot 5%.

Sirène de Giscours 2013 : Cabernet Sauvignon 55%, Merlot 25% and Cabernet Franc 20%.

Château du Tertre 2013: Cabernet Sauvignon 80%, Merlot 10%, Cabernet Franc 5% and Petit Verdot 5%.