



CHÂTEAU SIRAN MARGAUX 2018

*“ The 2018 vintage,
a victory over nature. ”*

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 43%, Cabernet Sauvignon 43%, Petit Verdot 13% 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
AGRICULTURAL METHODS	Sustainable viticulture without chemical herbicide
PRUNING PRACTICES	«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 for high precision, fermentation in thermoregulated stainless-steel vats from 60 to 180hl, maceration at 28-32° depending on the lots, pump over and releasing of some tanks, vating from 18 to 24 days, malolactic fermentation in barrels
AGEING	12 months in 35% new French oak barrels fine grain medium toast with two racking processes
HARVESTING DATES	From September 20 to October 13, 2018
BLENDING	45% cabernet sauvignon, 44% merlot, 10% petit verdot and 1% cabernet franc
ALCOHOLIC DEGREE	14°
TECHNICAL TEAM	Jean-Luc Chevalier and Marjolaine Defrance
OENOLOGIST	Hubert de Boüard
MANAGER	Edouard Miailhe and Brigitte Miailhe
SECOND VIN	S de Siran