



ISSAN

2019



Grand Cru Classé en 1855
CHATEAU D'ISSAN
MARGAUX

Harvest from 25th September to 11th October

Nature and Man hand in hand

After a relatively mild, rainy winter, the vines began to flower in the greatest calm and splendid sunshine towards the end of May on the 23rd. Temperatures hit heatwave levels in June from the 24th to the 28th and July from 22nd to 25th, but our vines were not affected, because our soils are made up of surface gravel on top of deep clay.

Summer breeze

Temperatures were quite cool with modest sunshine at the beginning of June. The sun finally became more generous after this. The point when the initial colour-change heralding ripening was noticeable on half the vines' fruit (mi-véraison), was reached on 10th August. Intermittent rain added a little vigour to growth. Cool nights contrasted with high daytime temperatures, producing clear-cut tannins and perfect balance.

Good harvest conditions for Cabernet Sauvignon

We started the harvest picking our Merlot grapes from 25th September to 2nd October, following up with the Cabernet Sauvignon from 2nd to 11th October. The sunshine that followed each episode of rain ensured that the fruit was in good, disease-free condition right through to the end of the harvest.

In the winery

We vinify our fruit on a parcel-by-parcel basis in temperature-controlled stainless steel tanks. We favour gentle extraction to preserve all the aromatic complexity of the fruit.

A vintage with charisma

We blended our wines in the middle of January. The 2019 vintage displays perfect balance between its sun-ripened aromas and the texture of its tannins.

Harmonious and silky, it fully expresses the features of its historic terroir.

ANALYSIS	Ch.d'ISSAN	BLASON D'ISSAN	BLEND	Ch.d'ISSAN	BLASON D'ISSAN
Alcohol content (% vol.)	13.37	13.49	Cabernet Sauvignon	70 %	40 %
Acidity (g/H ₂ SO ₄)	3.42	3.52	Merlot	30 %	60 %
Ph	3.72	3.65	New barrels	50 %	35 %
Polyphenols	66	63	Proportion 1 st /2 nd	45 %	55 %