

CHATEAU SIRAN Margaux

“ Our best vintage in « 7 » since 1947 ”

2017

TECHNICAL SHEET

APPELLATION	Margaux
AREA	25 ha
SITUATION	Plateau with an elevation of 11 to 12 m
EXPOSITION	East West
SOIL	Ancient alluvium covered with fine siliceous gravels
PLANTING DENSITY	9 to 10,000 vines /hectare
AVERAGE AGE OF VINES	33 years
CULTURAL PRACTICES	Sustainable development with soil work Splitting, stripping and thinning
PRUNING METHOD	« Guyot Bordelaise »
BLENDING	Merlot 46% Cabernet Sauvignon 45% Petit Verdot 9%
ALCOHOL	13,5°
HARVEST DATES	From September 18 to October 5
HARVESTING	Meticulous workmanship; hand-picked and selected
AVERAGE YIELD	52 hl/ha
VINIFICATION	Parcel selection Maceration at 28-32° depending of the batch Pumping over and release of some tanks
VATING PERIOD	18 to 24 days
TYPE OF TANKS	Thermo-regulated stainless steel vats of 60 to 180hl
AGEING	12 months and 35 % of new barrels
BARREL TYPE	100% French oak, fine grain, medium heat
RACKING	Twice a year
FILTERING	Traditional with egg albumen

