



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

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**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

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SECOND VIN S de Siran

