



CHÂTEAU SIRAN MARGAUX 2022

« Is the 2022 vintage a new 1982? »

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 46%, Cabernet Sauvignon 44%, Petit Verdot 9% and Cabernet Franc 1%
AVERAGE AGE OF VINES	38 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 herbicides
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 28-30° period of 8 to 10 days, malolactic fermentation partly in new barrels
AGEING	12 months in 35% new French oak barrels fine grain medium toast
<hr/>	
HARVEST DATES	From September 13 to September 30, 2022
BLEND	Merlot 53%, Cabernet Sauvignon 36% and Petit Verdot 11%
ALCOHOL CONTENT	14°
YIELD	36 hl/ha
<hr/>	
TECHNICAL DIRECTOR	Marjolaine Defrance
OENOLOGIST	Hubert de Boüard
MANAGER	Edouard Miaille
SECOND VIN	S de Siran

