



Château Giscours 2015

WINEMAKING MANAGER	Didier Forêt
CONSULTING OENOLOGIST	Denis Dubourdieu
REGION	Margaux, Grand Cru Classé
GRAPE VARIETIES	70% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot
TERROIR	The 234.75 acres (95 hectares) of their vineyard is made of Garonnais gravel and glaciated sand. The ages of the vines consist of 33% 25+-year-old vines, 50% 10-25-year-old vines, and 15% 4-10-year-old vines.

VINTAGE

The climatic conditions in 2015 presented itself as an omen that the Estate had not known for a very long time. Early and rapid flowering and fruit set took place for all of the Giscours grape varieties and the beautiful weather conditions allowed for a beautiful fruiting of both the Merlot and Cabernets. A water constraint that established in July with moderate water stress caused a permanent halt in the growth of the vine. Complete ripening with a wet early August meant that a quick and complete veraison was obtained for all the grape varieties, which also allowed for a homogenous ripeness within the different terroirs. The berries that resulted gave a very good skin/ juice ratio necessary for making a great wine aging.

CULTURE & VINIFICATION

The grapes were finally in the vats and the results were superb! In the winery, the musts were carefully nurtured, with gentle extractions, and long macerations, to obtain the fruit and substance that are essential to wines with structure and character. Temperature controlled and thermoregulated stainless steel and concrete vats. Aging in 100% French oak barrels (50% new oak) for 12-15 months. Racking every three months with candle.

TASTING NOTES

Extraordinary balance gives the wine an exceptional profile, harmoniously combining power with precision, and freshness with finesse. It presents the personality of the truly great Margaux. It is sure to age remarkably, due to the excellent balance between fruit, tannins, and acidity.

TECHNICALS

Alcohol: 13.5%

