



La Sirène de Giscours 2014



La Sirène de Giscours (Margaux AOC) is the second wine of Château Giscours and comes from the selection of their youngest vines. The vinification and aging benefit from the same care as the Grand Vin, Château Giscours. You will be delighted by the smoothness and elegance of this Margaux.

WINEMAKING MANAGER Didier Forêt

CONSULTING OENOLOGIST Denis Dubourdieu

REGION Margaux AOC

GRAPE VARIETIES 60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc

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.

CULTURE & VINIFICATION

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

The 2014 vintage is characterized by a beautiful purple color with black fruits on the nose. A lively attack on the palate along with a nice aromatic freshness emerging from the tannins. The persistence of the finish and the softness of the tannins portend a wine that will reach its peak between 2016-2020.

TECHNICALS

Alcohol: 14%