



La Sirène de Giscours 2015

La Sirene 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.

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

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

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

This wine has a crisp, quite pure black cherry, raspberry coulis, and cedar-scented bouquet that gently unfolds in the glass. The palate has a good depth and grip on the graphite and spice-tingled finish. This is worth seeking out – the best La Sirène de Giscours to date. The persistence of the finish and the sweetness of the tannins portend a wine that will reach its peak between 2018-2020.

TECHNICALS

Alcohol: 14%

