

Château Cissac

AOOC HAUT MEDOC
CRU BOURGEOIS



Vintage 2018

The vineyard

APPELLATION D'ORIGINE CONTRÔLÉE: Haut-Médoc, Cru Bourgeois

AVERAGE AGE OF VINES: 34 years

BLEND: 58% cabernet sauvignon, 31% merlot, 9% petit verdot, 2% Malbec

AREA OF PLOT: 50 ha

YIELD: 38 hl/ha

SOIL MANAGEMENT: tillage of the soil and planting of grass cover, integrated pest management throughout the vineyard, leaf thinning mechanically and manually in part of the vineyard.

The Château Cissac vines are situated on a plateau with a soil composed of gravel deposits from the Garonne River. It is located at an altitude of 27.5 m, equivalent to the highest points of the neighbouring appellations, Saint-Estèphe and Pauillac.

Vinification

FERMENTATION: the use of both stainless steel and wooden vats has brought out the best of the winemaking processes for each parcel.

ELEVAGE: 14 -16 months, 30% new wood.

PRODUCTION FOR THE VINTAGE: 220,000 bottles

2018 Vintage :

"An exceptionally fine vintage"

By Marie Vialard, manager

HARVESTING DATE: 20 September - 17 October 2018

Winter 2018 was wet but not too cold, followed by a warm, rainy spring: one of the wettest in 30 years!

Wine producers will remember the year for its high virulent attacks of mildew, the likes of which have not been seen since 2000. We had to combat this parasite immediately and aggressively. Buds opened late, therefore, and flowering started in early June. Almost all the flowers set fruit, except in the latest-flowering Merlots. Summer did not really begin until mid-July: hot and dry with very little water. This continued through to October, enabling the grapes to mature fully, as the plants relied on the water reserves in the clay sub-soils of our vineyards.

Harvesting conditions were ideal, with berries in perfect health. Each plot was harvested separately and the wine produced according to its individual potential, which looks exceptionally good at the moment!

Tasting notes

By Laurent Saint Pasteur, technical director

The juicy Merlot grapes preserved the crunchy nature of the fruit.

The Cabernets were picked at optimum ripeness: the small, highly concentrated berries needed very gentle vinification: fermentation temperatures between 24° and 25°, and no excessive extraction, to preserve the balance between fruit and structure.

The Petit Verdot, which managed to resist the heat trap, is true to form: spicy, with lots of class.

The surprise for 2018 is that Malbec will enter into the blend. We grow one parcel of this variety, as it's very rarely used in great wines, but this year it is wonderfully fresh and lively.

The wines are fleshy, fresh and elegant, with fine balance, a delicious taste mid-mouth, and silky tannins to finish.

92-93 James Suckling, 92 Wine Enthusiast, 91 Markus Del Monego



Vialard Propriétaire

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