

Château Cissac

AOC HAUT MÉDOC
CRU BOURGEOIS



Vintage 2017

The vineyard

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

AVERAGE AGE OF VINES: 34 years

BLEND: 66% Cabernet Sauvignon, 29% merlot, 5% petit verdot

AREA OF PLOT: 45 ha

YIELD: 49 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 from the Gunz-Mindel period. 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

2017 Vintage :

«The year of living dangerously»

By Marie Vialard, manager

HARVESTING DATE: 15 september - 06 october 2017

After the rain early in the year, April was drier and milder, which accelerated the growth of the vines, until the exceptionally heavy frost on 27 April, which fortunately only affected 2 hectares in Cissac! However, the cold temperatures slowed down the vine growth. With the warmer weather in May and June, the flowers appeared quickly and evenly between the last week in May and the beginning of June. July and August were hot and sunny, but interspersed with a few thunderstorms, confirming that the vintage would be early and perfecting the quality and quantity (for the vines that the frost had spared). Towards the end of August the weather changed, bringing rain and damp in September. Although once again Cissac was spared all this, harvesting began on 15 September in challenging weather conditions alternating between storms and high temperatures!

Tasting notes

By Laurent Saint Pasteur, technical director

With the wonderfully ripe berries of the various grape varieties, together with very selective harvesting, we decided on a vinification method based on extractions at low temperatures and long macerations. The wines are opulent, with lashings of well-rounded tannins, smooth and succulent – pure velvet.



Vialard Propriétaire

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