

Château Cissac

AOOC HAUT MEDOC

CRU BOURGEOIS SUPERIEUR



Vintage 2020



The vineyard

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

AVERAGE AGE OF VINES: 34 years

BLEND: 57.5% cabernet sauvignon, 38% merlot, 4.5% petit verdot

AREA OF PLOT: 60 ha

YIELD: 21 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.

New in 2020: Working the soil with horses in the new plantations. HVE certification.

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: 130,000 bottles

2020 Vintage :

"The winegrower's combat"

By Marie Vialard, manager

HARVESTING DATE: 17th September – 8th October 2020

The mild, wet winter did not let the soils get cold enough, causing buds to open early and evenly around 20 March. The unusually warm April allowed the vines to develop quickly.

May was very wet, which set off the mildew and put winegrowers under a lot of pressure, which only increased as the weeks went by. Sunny June provided some respite. The Merlots blossomed suddenly and explosively early in the month, but storms interrupted the end of flowering on the Cabernets. We had to cope with the

rains and other attacks from many different quarters!

At last, July and August arrived bringing hot, dry weather, although some stormy rain encouraged all-round ripening (mid-July) and the grapes matured well.

The hot, dry weather continued into late August and September, speeding up the maturing process, giving lovely concentrated berries. Harvesting began on 17 September for Merlots, but the Cabernets had to wait a bit longer, until 28 September!

Tasting notes

By Laurent Saint Pasteur, technical director

2020 is a winegrower's vintage, with climate change starting to influence the maturity of the grapes. The excessively hot temperatures interspersed with periods of heavy rain certainly gave very low yields, but what quality and what balance in this 2020!

The wines are fresh and full-bodied at the start, with a black fruit bouquet. The tannins are silky, smooth and slightly acidic on the finish, giving plenty of depth and balance.



Vialard Propriétaire

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