

Château Cissac

AOC HAUT MEDOC
CRU BOURGEOIS SUPERIEUR



Vintage 2021

The vineyard

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

AVERAGE AGE OF VINES: 34 years

BLEND: 57% cabernet sauvignon, 37% merlot, 3% petit verdot, 3% malbec

AREA OF PLOT: 60 ha

YIELD: 25 hl/ha

SOIL MANAGEMENT: tillage of the soil and planting of grass cover, integrated pest management throughout the vineyard.

Working the soil with horses in the new plantations.

An agroecological policy for the entire property (hedges, exploitation of fallow land, bees, etc.)

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, 25% new wood.

PRODUCTION FOR THE VINTAGE: 160,000 bottles

2021 Vintage :

"2021, an expression of the terroir ..."

By Marie Vialard, manager

HARVESTING DATE: 29th September – 16th October 2021

This vintage is characterized by all the difficulties and uncertainties which have faced the wine-grower throughout the year. This started with a mild and damp winter, followed by an unusually warm March, resulting in rapid and uniform growth. Unfortunately, frosts in late April and early May caused damage and losses over a dozen or so hectares. May and June brought alternating periods

of rain and sunshine – in short, ideal conditions for the development of mildew. Nor was there any improvement in July. Flowering was nevertheless completed under good conditions.

A more clement August allowed the wine-grower to breathe more easily. The Indian summer of September and October brought an interesting maturity to the Cabernets, with grape harvesting completed in the sunshine.

Tasting notes

By Laurent Saint Pasteur, technical director

The Malbec has held its own, with a surprising acid/tannin balance which has allowed its incorporation in the Cissac blend for the second time since its plantation in 1995.

This wine delivers a bold and well-rounded attack, with a crisp and attractive fruit, spiced with the freshness of Malbec.

A fine tannic structure and a well-balanced acidity, with an alcohol content of the order of 12°7, provide a glimpse of a delectable and highly "drinkable" wine to come.

 @chateaucissac



Vialard Propriétaire

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