

Château Cissac

AOC HAUT MEDOC
CRU BOURGEOIS SUPERIEUR



Vintage 2022

The vineyard

APPELLATION D'ORIGINE CONTRÔLÉE: Haut-Médoc

AVERAGE AGE OF VINES: 34 years

BLEND: 49% cabernet sauvignon, 43% merlot, 5.5% petit verdot, 2.5% malbec

AREA OF PLOT: 60 ha

YIELD: 25 hl/ha

DEGREE : 13.8° **Ph :** 3.59

IPT : 94

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, sheep, 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: 180,000 bottles

2022 Vintage :

"2022, the excess of the elements ..."

By Marie Vialard, manager

HARVESTING DATE: 15th September – 6th October 2022

An exceptionally mild and damp late winter was followed by a somewhat sunny and unusually warm spring, causing the vines to blossom and grow exceptionally rapidly. This acceleration of the growing season was halted by spring frosts in April, to which well-prepared winegrowers were able to respond. This vintage has also been disrupted by hail, with consequences of varying severity depending upon

the plots concerned, but nevertheless resulting in a loss of yield.

Then came the heatwave, with a summer drought extending through to September. In spite of all, and notwithstanding these trials and climatic challenges, the vines have stood their ground, and have impressed us with their endurance and capacity for resistance, delivering grapes and a vintage of exceptional depth and power, notwithstanding low yields.

Tasting notes

By Laurent Saint Pasteur, technical director

Tannin concentrations are associated with colours of rare intensity, while the Cissac terroir has maintained sufficient acidity to deliver an overall balance. 2022 is a vintage of true depth and richness! The grape harvest began on 15th September, which is early but not exceptional. The Merlots combine freshness with exceptional maturity. The maturity of the Cabernet Sauvignons has benefited from these September conditions, delivering a tannic structure which is overlaid with a full-bodied delicacy. The Petits Verdots are full-bodied and refined, with exceptional depth. The Malbecs have adapted superbly to warmer climatic conditions, as in 2018, with a richness and freshness accompanied by notes of spice.

 @chateaucissac



Vialard Propriétaire

Château Cissac. Cissac-Médoc 33250 Pauillac France - Tél. 05 56 59 58 13

www.chateau-cissac.com