Château Siaurac

LALANDE DE POMEROL 2016

The Vineyard

TERROIR: Gravel, deep clays and sandy clays

SURFACE AREA: 46,18 ha

VITICULTURE BY PLOTS: 43 plots.

Certifié HVE3, membre du périmètre Certifié ISO 14001

de l'association du SME des Vins de Bordeaux

HARVEST: From the 22th of September to the 20th of October

OWNERS : Les Terroirs de Suravenir

TECHNICAL MANAGER: Pénélope GODEFROY **WINE CONSULTANT**: Jean-Claude BERROUET

The Wine

BLENDING:

74% Merlot, 19% Cabernet-franc, 9% Malbec

AVERAGE AGE OF THE VINES: 33 years old

AGEING: 14 months, 40% Barrels 50% concrete vats, 10% amphora Fresh

YIELDS: 55 hl/ha

ALCOHOL DEGREE: 14%

PRODUCTION: 205 000 bottles

TASTING COMMENTARY Jean-Claude BERROUET :

tannins, notes peppermint, very original mineral character, a wine that is sure to keep for a very long time for very long cellaring.

The vintage began with a historically wet winter, followed by a tropical spring. Against this backdrop, protecting the vines against mildew and managing the soil was a real challenge, complicated by the confinement.

Fortunately, dry, warm conditions in mid-May led to some of the earliest flowering. Then, from 19 June onwards, the rain stopped, giving way to dry, cool weather until the start of veraison in mid-July. Summer then set in for good, with its share of drought and heat peaks. The traditional thunderstorms in mid-August helped the vines to breathe and the Merlot berries to swell.

The Merlot harvest began early, on 9 September, around ten days earlier than in recent years. After these early plots, we had to slow down the pace to give our later terroirs time to reach perfect phenolic ripeness. Our last Merlots were picked on 24 September. Following this, our Cabernet Franc grapes, harvested between 25 and 29 September, benefited from the stormy showers that the vast majority of our Merlot grapes did not experience, as they were concentrated by the heat peaks at the beginning of September.

Our Merlots and Cabernets are very tannic and colourful, and the degrees are generally not excessive.

Our extractions were particularly gentle this year in order to preserve the balance between aromatic complexity and phenolic load.

SCEA Domaine de Siaurac

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