

Château Siaurac

LALANDE DE POMEROL 2018

TERROIR: Gravel, deep clays and sandy clays

Certified HVE3, Certified ISO 14001

with SME Association from Bordeaux's Wines

HARVEST: from 14th of September to 11th October

OWNER: Les Terroirs de Suravenir

TECHNICAL MANAGER: Pénélope GODEFROY

92 Y. BECK 92 Y. CASTAING

The Wine

BIFND:

80% Merlot, 20% Cabernet-franc **AVERAGE AGE OF THE VINES: 35 ans**

AGEING: Aged for 14 month in 40% French oak

barrels

YIELD: 42,5 hl/ha

ALCOHOL DEGREE: 14,50% PRODUCTION: 125 300 bottles

91 J. SUCKLING 91 A. GALLONI

TASTING NOTE:

A soft, attractive red with plum and chocolate, as well as some spice and hazelnut undertones. It's medium-bodied with medium round tannins and a fresh, savory finish. Drink or hold.

16+ A. KUNZ

The Vintage

The wet weather in winter continued well into spring. March and April were notably stormy as well as warm. Whilst bud burst was late, it went well. Notwithstanding frequent storms in June and July, we actually had less rain than normal in the summer months.

Thanks to temperatures higher than seasonal averages, the flowering went ahead adequately, despite punctual rain. The summer was hot, even very hot at times, with heat waves at the beginning of August.

The grapes ripened in excellent conditions. The lack of water stress early on in the cycle contributed to the richness of this vintage. However, drought at the end of the season brought us high phenological indicators and also kept the aromatic balance in check.

Thanks to the excellent weather conditions we were able to harvest each plot when it reached its optimal maturity. We started picking the Merlot on the 14th September and finished on 5th October. The Malbec was harvested on 3rd October and the Cabernet Franc from 8th until 11th October.

SCEA Domaine de Siaurac

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