

Château Siaurac

LALANDE DE POMEROL 2019

The Wine

BIFND:

80% Merlot, 20% Cabernet-franc

AVERAGE AGE OF THE VINES: 35 years old

AGEING: 14 months

40% in French Oak barrels 60% in concret tanks

YIELD: 29 hl/ha

ALCOHOL DEGREE: 14,50% **PRODUCTION**: 90 700 bouteilles

92-93 A. GALLONI 91 ALEXANDRE MA

91 J. SUCKLING 90 NEAL MARTIN

TASTING:

Intense, complex bouquet developing notes of small black fruits and spices. Clean and well-balanced on the palate, with a velvety, beautifully fresh finish.

The Vintage 2019

The growing season began with a cool and wet spring. These conditions persisted until the last week of June. On some of the late-ripening plots at Siaurac, the fruit set with difficulty, further reducing yields, which had already been impacted by frosty weather on 13th April, then on 5th and 6th May.

The weather changed radically at the end of June and a hot and dry summer ensued, interspersed by a couple of rain showers at the end of July and the beginning of August. This rain eased the vines suffering with water stress prior to the colour-change and enabled the berries to continue ripening without hinderance.

This hot, Mediterranean-style summer, gave very rich and concentrated grape musts with high levels of tannin and anthocyanins, potentially amongst the highest in the last 20 years.

The harvest period was shorter in 2019. We started picking on our gravellyplots on 17th September and finished with the Merlot on 3rd October. The Malbec was harvested on 3rd October and the Cabernet Franc on 4th & 5th October.

SCEA Domaine de Siaurac

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