

Château Siaurac

LALANDE DE POMEROL
2020

The Vineyard

TERROIR : Gravel, deep clays and sandy clays

SURFACE AREA : 46,18 ha

VITICULTURE : 40 plots.

Certified HVE3, Certified ISO 14001
with SME Association from Bordeaux's Wines

HARVEST : from the 09th to the 29th of September

OWNER : Les Terroirs de Suravenir

TECHNICAL MANAGER : Pénélope GODEFROY

WINE CONSULTANT : Jean-Claude BERROUET

The Wine

BLEND :

80% Merlot, 20% Cabernet-franc

AVERAGE AGE OF THE VINES : 30 years old

AGEING : Aged for 14 month in 40% French oak barrels, 60% in concrete tanks

YIELD : 26 hl/ha

ALCOHOL DEGREE : 14,10%

PRODUCTION : 92 900 bottles

92 A. GALLONI

91 N. MARTIN

92 J. LEVE

90-92 J. DUNNUCK

91 J. SUCKLING

90 Y. CASTAING

TASTING NOTE :

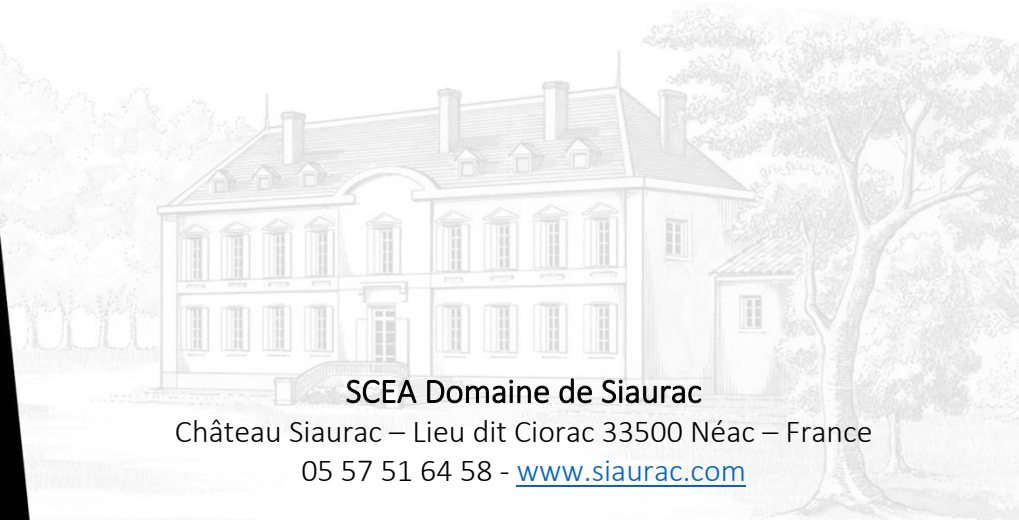
The 2020 Siaurac is a racy, explosive wine that shows the more exuberant side of the vintage. Super-ripe dark cherry, plum, kirsch, mocha and new leather race of the glass. This exuberant Lalande de Pomerol is captivating in its beauty and shee alleure, but it is very much on the more opulent side of things. 2024 - 2035

The Vintage

The vintage starts with an historically rainy winter followed by a warm and wet spring. In this context, the protection of the vines against the various pressures and the management of the soils are really challenging.

Thankfully, warm and dry conditions in mid-May go along with an exceptionally early blooming. From June 19th, the rainfall stops and makes way for a dry and fresh weather until the beginning of the veraison, in mid-July. A warm and dry summer definitely settles then. The traditional mid-August thunderstorms make the vines breathe and inflate the merlots' berries.

The merlots' harvests start early, September 9th, about ten days earlier than the previous years. Our last merlots were picked up on September 24th, followed by our Cabernets Franc between September 25th and 29th.



SCEA Domaine de Siaurac

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