



ISSAN
2021



Grand Cru Classé en 1855

CHATEAU D'ISSAN

MARGAUX

Harvest
from 27th September
to 9th October 2021

BLEND	CH. D'ISSAN	BLASON D'ISSAN
Cabernet Sauvignon	65%	46%
Merlot	30%	52%
Cabernet Franc	2%	-
Malbec	2%	-
Petit Verdot	1%	2%
<i>New French barrels</i>	50%	35%

ANALYSES	CH. D'ISSAN	BLASON D'ISSAN
Alcool	13,18	13,11
Acidité	3,60	3,66
Ph	3,60	3,57
IPT	66	63

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OUT OF THE SHADOWS AND INTO THE LIGHT

THROUGH THE SEASONS

Winter was once again marked by alternating cool and mild periods.

The arrival of March saw reduced levels of rainfall (17.2 mm) and warm temperatures of around 26°C. These mild conditions awoke nature from its rest 10 days earlier than anticipated, with bud break occurring on 25th March. Vines were swiftly met by spring frost that struck the region on 7th April. However, owing to our privileged geography - 600m from the Gironde estuary - our plots were protected entirely from any damage. April proved to be exceptionally dry, having been recorded as the 11th driest year since 1959. Fortunately, the vines did not suffer any impact, thanks to sufficient water reserves amassed over winter in our clay subsoils. Optimal conditions encourage flowering from 31st May, followed by rising temperatures at the start of June, marking the start of summer. After patches of rain at the beginning of July, good weather soon resumed in time for the start of veraison on 21st July, with ideal temperatures in line with seasonal norms.

HARVEST CONDITIONS

The 2021 harvest saw perfect conditions throughout, having started with the first Merlot parcels picked on 27th September, Malbec and Petit Verdot on 30th September, and the Cabernet Franc plots on 2nd October. During the second week of harvest, morning temperatures of around 4°C helped to preserve the freshness of the grapes. We were lucky to have a beautiful late autumn, with average afternoon temperatures of 24°C. The largest proportion of the grand vin, the harvest of Cabernet Sauvignon took place between 4th to 9th October under a radiant sun, yielding grapes with optimal maturity.

IN THE CELLAR

The wholly parcel-based vinification took place within our gravity-fed vat room, with the first fermentations finishing in mid-October. We began the process of running off of our Merlot on 18th October, and finished on 9th November with the Cabernet Sauvignon. Blending took place on 18th January with consultant oenologist Éric Boissenot and our technical team. A sign of an excellent Cabernet vintage, the first tastings revealed a true balance between the density and elegance of the tannins.

Full of surprises, the profile of the 2021 vintage so far shows similarities with 2014.