

# CHÂTEAU SIRAN MARGAUX 2023



## Harvest dates:

Merlot: from September 11 to 16, 2023

Petit Verdot: on September 18, 2023

Cabernet Sauvignon: from September 19 to 29, 2023

## Blend:

Merlot 49%

Cabernet Sauvignon 41%

Petit Verdot 10%

*2023, an elegant  
and generous expression of our terroir.*

This vintage reminded us of the nuances of Bordeaux's continental climate. From the earliest stages of vine growth, we grappled with an accumulation of wet and stormy weather conditions. However, thanks to strategic viticultural choices and the tenacity of our teams, we successfully navigated the challenges posed by mildew.

August and September were saving grace, offering ideal conditions for impeccable ripening. A mild yet not arid August preserved the grapes' freshness, while a late-August heatwave, followed by an exceptionally hot and dry September, gave the berries remarkable concentration.

Harvesting at Siran began on 11 September and finished on 29 September. The Cabernet Sauvignon and Petit Verdot grapes spoiled us with their finest expressions, while the Merlots proved to be excellent. The grapes produced highly coloured, aromatic juices with an excellent sugar-acidity balance. The vinification process transformed this noble raw material into a wine of profound density and complexity, conducive to the development of a promising ageing vintage.

Despite the difficulties encountered, 2023 proved to be a generous year in terms of volume for Château Siran, confirming our vineyard's remarkable ability to adapt to particularly tricky weather conditions. The first blends have only confirmed our optimism for a wine that harmoniously combines elegance and generosity, in the image of the Siran terroir.

We hope you enjoy the tasting.

Édouard Miaillhe

3<sup>rd</sup> April 2024



# CHÂTEAU SIRAN

## 2023 MARGAUX

*“Learning the language of Gaia”*

by Pietro Gallo

For the Siran 2023 label, we have chosen to illustrate the theme of Artificial Intelligence (AI), a technological revolution compared to that of electricity or the automobile.

The year 2023 marks a turning point in our understanding of the real capabilities of AI and its widespread adoption, as witnessed in particular by the viral proliferation of chatbots.

With his artwork entitled “Learning the language of Gaia”, Italian artist Pietro Gallo has lent his enthusiastic vision to our label, depicting an artificial intelligence that does not seek to dominate, but rather to harmonise with nature.

*“By learning the language of Gaia, the ancestral mother of all life, AI aims to communicate with the natural world at its deepest level, understanding its patterns and needs.”*

Pietro Gallo



# CHÂTEAU SIRAN MARGAUX 2023

*“ 2023, an elegant and generous expression of our terroir. ”*

APPELLATION	Margaux
AREA	25 hectares
SOIL	Outcrop with elevation up to 12 meters made from old alluvium covered with fine siliceous gravels
GRAPE VARIETIES	Merlot 46%, Cabernet Sauvignon 44%, Petit Verdot 9% and Cabernet Franc 1%
AVERAGE AGE OF VINES	38 years old, the oldest parcel dates from 1920
PLANTING DENSITY	10,000 plants /hectare
ROOTSTOCK	101-14, 3309 and Gravesac
AGRICULTURAL METHODS	Sustainable viticulture without chemical herbicides
PRUNING PRACTICES	«Guyot double Bordelais» with disbudding
SPECIAL WORK	Mechanical ploughing, voluntary limitation of harvest, ventilation of vegetation: manual trimming, deleafing and crop thinning
HARVESTING	Manual harvests in small crates and manual sorting on tables
VINIFICATION	Fermentation by plot in temperature-controlled stainless steel vats of 60 to 180 hl pumping over, releasing of some tanks, post-fermentation maceration at 26° during 20 days, malolactic fermentation partly in new barrels
AGEING	12 months in barrels (new 35%) of medium toast fine-grain French oak with two rackings

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**HARVESTING DATES** September 11 to 29, 2023

**BLEND** Merlot 49%, Cabernet Sauvignon 41%, and Petit Verdot 10%

**ALCOHOL CONTENT** 14°

**YIELD** 48hl/ha

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**TECHNICAL DIRECTOR** Marjolaine Defrance

**OENOLOGIST** Hubert de Bouïard

**MANAGER** Edouard Miaillhe

