

# Château Cissac

AOC HAUT MEDOC

CRU BOURGEOIS SUPERIEUR



## Vintage 2023

### The vineyard

**APPELLATION D'ORIGINE CONTRÔLÉE:** Haut-Médoc,

Cru Bourgeois Supérieur

**AVERAGE AGE OF VINES:** 34 years

**BLEND:** 56% Cabernet Sauvignon, 34% Merlot, 8% Petit Verdot, 2% Malbec

**AREA OF PLOT:** 58 ha

**YIELD:** 32 hl/ha

**DEGREE :** 13.2°

**Ph :** 3.56

**IPT :** 80

**SOIL MANAGEMENT:** tillage of the soil and planting of grass cover, integrated pest management throughout the vineyard.

Working the soil with horses in the new plantations.

An agroecological policy for the entire property (hedges, exploitation of fallow land, bees, sheep, etc.)

The Château Cissac vines are situated on a plateau with a soil composed of gravel deposits from the Garonne River. It is located at an altitude of 27.5 m, equivalent to the highest points of the neighbouring appellations, Saint-Estèphe and Pauillac.

### Vinification

**FERMENTATION:** the use of both stainless steel and wooden vats has brought out the best of the winemaking processes for each parcel.

**ELEVAGE:** 14 -16 months, 20% new wood.

Aging test in TAVA Amphora and in 20hl wooden vats

**PRODUCTION FOR THE VINTAGE:** 200,000 bottles

### 2023 Vintage :

"2023, a vintage not to be underestimated ..."

By Marie Vialard, manager

**HARVESTING DATE:** 15<sup>th</sup> September – 11<sup>th</sup> October 2023

The vintage began with a humid and very mild winter with 18°C at Christmas. This mildness persisted throughout the month of January, leading to cold and dry February with white frosts, finally!!! Rainy March allow bud break from March 26, to continue with a rather rainy and cool month of April. Continuous rains and mild temperatures until mid-May provided ideal conditions for the establishment of Mildew in our vineyard. The last two weeks of May were sunnier and without humidity, giving us a little respite. Flowering appeared evenly on the Merlots and Cabernets around May 30. The heat of June and regular storms kept the vineyard under increasing pressure from Mildew, leading to losses on Merlots while Cabernets held up better!! July and August were more lenient, allowing us to regain control of the vineyard with the start of veraison on August 2.

### Tasting notes

By Laurent Saint Pasteur, technical director

The harvest began on 15 September in very good weather conditions, and the rain between the Merlots and the Cabernets helped keep the berries fresh. We carried out a large selection at the entrance of the harvest, then reduced the pre-fermentation macerations because the temperatures were very high and the extraction of anthocyanins was very easy. All manipulations were carried out within a very short time frame in order to preserve the fruit. The Merlots are delicious, the Cabernets are more mature, with present tannin but without harshness, and above all an acidity which gives freshness to this balance. The Petits Verdots are structured with elegant tannins, mixing spices and black fruits. Malbec, in a very limited proportion, brings liveliness and complexity to our blend.

 @chateaucissac



*Vialard Propriétaire*

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