



## LA SIRENE DE GISCOURS 2016

### MARGAUX - 2EME VIN

- CONSULTANT : Denis DUBOURDIEU -

#### OVERVIEW

Giscours has a long, rich history, which can be traced back to the 14th century. The real beginning came in 1552, when Pierre de Lhomme, a wealthy Bordeaux draper, bought a nobleman's house called "Guyscoutz"; he proceeded to turn it into a vast estate and planted the first vines. Wine production was launched. It was in the 19th century under the Promis, the Pescatore and Cruse families that the production facilities were modernized with the construction of huge buildings, including the famous "Ferme Suzanne". In 1995, Eric Albada Jelgersma, took over management and set about meticulously renovating the vineyard and buildings to make this prestigious estate fully worthy of its third growth ranking in the 1855 classification. Haut Médoc de Giscours is the second wine of the property. It receives yet the same cares, from the vineyard to the cellar, to its elder. Coming from younger vines and because it is ageing shorter, it will be enjoyable sooner.

#### VINEYARD

**Soil:** Deep gravel hilltops deposited by the Garonne River at the beginning of the Quaternary era.

**Surface:** 80 hectares

**Average age of the vineyard:** 10 years

**Grape varieties:** 55% Cabernet Sauvignon / 40% Merlot / 3% Cabernet Franc / 2% Petit Verdot

#### MAKING PROCESS

Vendanges manuelles. Vinification traditionnelle en cuves inox et béton thermo-régulées. Ageing for 12 months 100% in French oak barrels.

#### MATCHING FOOD

Serve at 17-18°C with prime cut of beef and candied shallots, roasted poultry and gravy or with cutlets of lamb grilled on vine shoots. This wine will be perfect with a good selection of cheeses.

#### AGEING POTENTIAL

From 10 to 15 years

#### AWARDS

Neal Martin / Wine Advocate: 87 - 89 | James Suckling: 92 | Neal Martin / Vinous: 88 - 90

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