



S DE SIRAN 2017

MARGAUX - 2EME VIN

OVERVIEW

Located in the south of the Margaux appellation, Château Siran possesses a superb terroir conducive to the production of some of the greatest wines. Having been in the hands of the same family since 1859, the running of the château was taken on in 2007 by Edouard Miaillhe, a fifth-generation member of the family. We found first traces of Siran dating from 1428 linked with the name of Guilhem de Siran. The property at times bore the name of Saint-Siran in honour of a holy Abbott. Later, between the end of the 17th century and the early 18th century, while the estate produced a wine, which enjoyed already a great reputation, the Miaillhe family settled in the Bordeaux region as broker. In the 19th century, on 14 January 1859 to be precise, the chateau became the property of the same Miaillhe family. Their ancestor, Leo Barbier, bought the estate for 100 000 francs from the Count and Countess of Toulouse-Lautrec, the grandparents of the famous painter of Paris night life Henri de Toulouse-Lautrec. Subsequently, the family's descendants followed one another in full respect of the family tradition. Chateau Siran is one of the Bordeaux chateaux to belong to the same family for nearly 150 years.

VINEYARD

Soil: Deep gravel

Surface: 36 hectares

Average age of the vineyard: 10 years

Grape varieties: 46% Merlot / 40% Cabernet Sauvignon / 13% Petit Verdot / 1% Cabernet Franc

MAKING PROCESS

Manual harvesting. Classical vinification in thermo-regulated stainless steel vats. Maceration for 25 to 30 days. Ageing for 12 months in barrels, with 15% new oak.

MATCHING FOOD

Serve at 17-18°C with stew of wild boar, grilled cutlets of lamb, or with rib steak and garlic butter, along with roasted potatoes and thyme. This wine will be perfect with game terrines.

AGEING POTENTIAL

From 10 to 15 years



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