

Château Siaurac

LALANDE DE POMEROL

Château Siaurac 2014



The Vineyard

TERROIR : gravel, deep clays, sandy clays **SURFACE AREA** : 46,18 ha

VITICULTURE BY PLOT : 40 plots, in conversion to organic viticulture and using biodynamic cultivation techniques.

VARIETALS : 74 % Merlot, 20 % Cabernet Franc, 6 % Malbec

HARVESTS : September 23 to October 9 (merlot), October 13 to November 1 (cabernet-franc), October 1 (malbec)

RENDEMENT : 51 hl/ha **SECOND VIN** : Plaisir de Siaurac, 156 640 bottles

DIRECTEUR TECHNIQUE : Pénélope Godefroy **CONSULTANT** : Jean-Claude Berrouet

The Wine

BLEND : 80 % merlot, 15 % cabernet-franc, 5 % malbec **AVERAGE AGE OF THE VINES** : 34 years

WINEMAKING : Selection from the best plots, controlled and gentle extraction.

AGEING : 12 to 14 months in French oak barrels, medium toast, 20% new wood.

ALCOHOL DEGREE : 13.5% **NUMBER OF BOTTLES PRODUCED** : 106 700 bottles

TASTING NOTES : smooth and fruity with spices and black cherry flavors

Critics' Comments

Complex and savory nose where floral notes and dark fruits meet. Generous full palate with an elegant length. It is one of the success of the vintage on this type of terroir. 16/20, MY BETTANE-DESSEAUVE

Generous fruit on the palate - almost a lush Pomerol feel. Fine, chalky tannins. Long, firm finish. Moves up a gear this year. 16,5/20, DECANTER, JAMES LAWTHER

Intense fruit aroma of cherry (...) complemented by a fresh herbal/cedary character. Delicate but insistent fragrance. Plenty of cassis on the palate and refined, dry super-fine tannins. Both scented and elegant with some graphite stoniness on the finish. Long too. Well done! 16,5/20, JANCIS ROBINSON