

# Château Siaurac

LALANDE DE POMEROL

## Château Siaurac 2022 En primeur



### The Vineyard

**TERROIR** : Gravel, deep clays, sandy clays

**SURFACE AREA** : 45,15 ha

**VITICULTURE BY PLOTS** : 40 plots. Certified HVE3 and Certified ISO 14001 with association of the Bordeaux Wines SME

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

**HARVESTS** : From 05th to 28th of september

**OWNER** : Les Terroirs de Suravenir

**DIRECTEUR TECHNIQUE** : Pénélope Godefroy

**CONSULTANT** : Vincent Millet

### The Wine

**BLEND** : 75% Merlot, 15% Cabernet-franc, 10% Malbec **AVERAGE AGE OF THE VINES** : 33 years

**AGEING** : 14 months in 40% French oak barrels, 50% tanks, 10% amphora

**YIELD** : 42 hl/ha

**ALCOHOL DEGREE** : 14,5%

**ESTIMATED PRODUCTION** : 125 000 bottles

**TASTING NOTES** : After few ageing month, Siaurac 2022 is extremely promising. The nose is layered and complex: black fruits, mix with sweet spice as well as floral touches. The palate is powerful with freshness and velvety finish. A fantastic vintage!

### The Vintage 2022

2022 began with a moderately wet winter, which finished with mild temperature in February. Budbreak was half-completed on the 28th of March and vines were finally not too impacted by frost damages occurred first days of April.

From May, the sunny signature of 2022 took place, inducing an early and homogeneous flowering (23<sup>rd</sup> of May). From mid-June, there were three heat spikes (mi-June, end of July and beginning of August). Hopefully, the stormy and rainy conditions of the end of June delayed strong hydric stress. Then the weather was dry until mi-August.

Finally, in those hot and dry conditions, our vineyard showed great resilience. Even if our gravelly parcels suffered from drought, in a whole, early hydric stress compiled to our clayey soils, induced a good adaptability to extreme summer conditions.

Beginning of September, vines are beautiful and ripening period ends in very good conditions.

Harvest begun the 5th of September on our early ripening parcels, in the continuity of the Pomerol plateau, and took place calmly until the 28<sup>th</sup> of September.

Phenolic compounds are high but well matured. This tannins quantity and quality balanced the sunny characteristic of the vintage by giving great freshness to the wine.

