# Château Cissac

AOC HAUT MEDOC CRU BOURGEOIS SUPERIEUR







## Vintage 2024





AOC : Haut-Médoc, AVERAGE AGE OF VINES: 34 years BLEND: 61% Cabernet Sauvignon, 29% Merlot, 10% Petit Verdot AREA OF PLOT: 52 ha DEGREE : 12.7° Ph : 3.55 IPT : 78 Ph : 3.55 IPT : 78

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

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

The vinevard

**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**: 60,000 bottles

### 2024 Vintage :

"2024, …"

By Marie Vialard, manager

HARVESTING DATE: 28th September - 9th October 2024

The 2024 vintage had the same winter characteristics as 2023, but with even more rain and the equivalent of a year's rain between October 2023 and April 2024; all in mild, frost-free conditions. February was particularly rainy and mild, with cumulative rainfall exceeding 200 mm. Bud-break for all grape varieties began the week of March 18. April brought thunderstorms and rain, but also spring frosts, particularly on the nights of the 18th, 19th and 20th, impacting Merlot plots on the edge of the woods. Spring was chaotic, bringing with it a rarely-seen level of mildew pressure. The climate greatly favored its establishment and development. The battle was

fierce and merciless, and losses were extremely high, mainly on Merlot, despite our best efforts. We had to wait until mid-July for a truly dry, warm and long-lasting period to bring some respite. August was summery, but not excessive. We were hoping for an Indian-summer September, but alas, it was not to be.

#### Tasting notes

#### By Laurent Saint Pasteur, technical director

Despite this, harvesting went smoothly, and the remaining grapes were in perfect health! The cool, damp harvest conditions had no effect on the ripeness of the different grape varieties, and the low yields contributed to the good concentration of the grapes. The Merlots, considerably affected by mildew, produced very small volumes, but with a nice freshness and taut wines. The Cabernet Sauvignon grapes, which were spared the effects of the mildew, managed to achieve a good balance of tannins, as did the Petits Verdots, but unfortunately in insufficient quantities! The result is a predominantly Cabernet wine, in which the Petit Verdot brings beautiful substance with hints of spice and a very pleasant ensemble, despite the presence of fruit. The quality of this vintage exceeds our expectations, given the difficulty of producing it!

@chateaucissac

Vialard Propriétaire

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