

## The Wine

**BLEND:** 

53% Merlot, 30% Cabernet-franc, 17% Malbec

**AVERAGE AGE OF THE VINES: 35 years old** 

**AGEING**: 14 months 35% in French Oak barrels,

62% in concret tanks, 3% in amphora

YIELD: 33 hl/ha

**ALCOHOL DEGREE**: 13,5 % **PRODUCTION:** 107 000 bottles

After the first few months of ageing, Siaurac 2024 reveals itself as a wine full of promise and

Elegant and delicious, it reveals notes of fresh fruit from the very first tasting. On the palate, it has a delicate grain of tannin, lovely tension and suppleness that finishes with a smooth,

In 2024, the Bordeaux winegrowing region was confronted with heavy rainfall, 60% higher than the ten-year average.

The winter of 2024 was characterised by mild temperatures and an abundance of water, creating favourable conditions for mildew and posing challenges for the vineyards, particularly in Bordeaux.

The vintage was marked by very early budburst, followed by a sharp slowdown between mid-April and the end of May. It was also characterised by a late veraison and slow ripening. In conclusion, the growing season was particularly long.

Despite this complex situation, the Château Siaurac team was able to adapt, producing an elegant, refined wine.

Harvesting began on 21 September in our early parcels and continued until 4 October.

SCEA Domaine de Siaurac

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