

CHÂTEAU SIAURAC 2013

Lalande de Pomerol

THE VINEYARD

Our philosophy: let nature express itself

History : the largest and most emblematic family owned vineyard of the appellation

Geography : on the extension of the Pomerol plateau, near Neac

Soils : gravels, deep clays, sandy clays – **Surface area** : 46,1 ha

Viticulture practice : 40 plots, in sustainable agriculture (conversion to organic agriculture expected 2020)

Varietals : 74 % merlot, 20 % cabernet-franc, 6 % malbec

Harvest : 1st to 11th October (merlot), 16th to 18th October (cabernet-franc), 7 th October (malbec)

Yield : 45 hl/ha

Second wine : Plaisir de Siaurac, 93 000 bottles

Owner-Manager : Paul Goldschmidt

Technical director : Cyrille Faure - **Consultant** : Alain Raynaud

THE WINE

First wine of the estate

Blend : 74 % merlot, 14 % cabernet-franc, 12 % malbec – **Average age of the vines** : 34 years old

Wine making : selection of the best terroirs of the estate, controlled and gentle extraction

Aging : 15 months in French oak barrels, medium toast 20% new wood

Bottled : 27th to 30th April 2015 – **Number of bottles produced** : 80 800 bottles

Tasting notes : perfect with : a large array of dishes, in particular red meats, poultry, Sunday lunch

Garde : 2016-2030+

TECHNICAL DETAILS

Alcohol percentage : 13,5 %

PH : 3.57

Acidity : 3.25 g/L



CRITICS' COMMENTS

One of the 12 dream value wines of Bordeaux. **Oz Clarke, Decanter**

Open and soft in feel, with modest damson plum and cherry notes lined with tobacco hints. The fruit lingers despite the soft edges. —**J.M., Wine Spectator, 86-89/100**

Great success. Ripe and colorful, a feat in this vintage !. **Revue du Vin de France**

Density and fruit that feeling well, **My Bettane (french critic), 88/100**