

PLAISIR DE SIAURAC 2019

Lalande de Pomerol

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

First wine : Château Siaurac 90 264 bottles

Owner : Artémis Domaines – Since 2020, Les Terroirs de Suravenir

Technical Director : Pénélope Godefroy - **Consultant** : Jean-Claude Berrouet

The wine

Second wine of the estate

Blend : 70 % merlot, 15 % cabernet-franc, 15% Malbec

Average age of the vines : around 18 years old

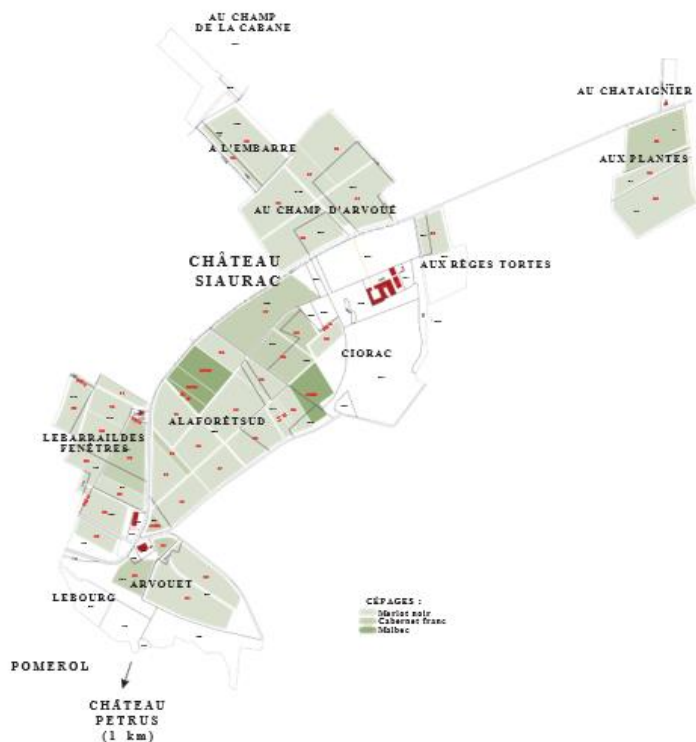
Winemaking : focused to keep to fruitiness.

Ageing : Aged in concrete tanks for 9 months.

Alcohol degree : 14,50 %

To be bottled : 20th au 23rd of July 2020 – **Number of bottles produced** : 75 940 bottles

Tasting notes : Light on the palate with a juicy freshness – **To keep** : 5 years



The vintage 2019

The growing season began with a cool and wet spring. These conditions persisted until the last week of June. On some of the late-ripening plots at Siaurac, the fruit set with difficulty, further reducing yields, which had already been impacted by frosty weather on 13th April, then on 5th and 6th May. The weather changed radically at the end of June and a hot and dry summer ensued, interspersed by a couple of rain showers at the end of July and the beginning of August. This rain eased the vines suffering with water stress prior to the colour-change and enabled the berries to continue ripening without hinderance.

This hot, Mediterranean-style summer, gave very rich and concentrated grape musts with high levels of tannin and anthocyanins, potentially amongst the highest in the last 20 years.

The harvest period was shorter in 2019. We started picking on our gravelly-plots on 17th September and finished with the Merlot on 3rd October. The Malbec was harvested on 3rd October and the Cabernet Franc on 4th & 5th October.