

La Sirène de Giscours

MARGAUX

2021 Vintage

PRESIDENT	Albada Jelgersma family
GENERAL MANAGER	Alexander van Beek
ESTATE MANAGER	Jérôme Poisson
TECHNICAL MANAGER	Didier Forêt
CONSULTANT	Thomas Duclos
SOIL	Deep garonnais gravel
SURFACE	95 ha
BLEND	60% Cabernet Sauvignon - 25% Merlot - 15% Cabernet Franc
HARVEST DATES	From September 27th to October 11 th
WINEMAKING	Optical and manual sorting Concrete and stainless steel tanks Maceration 35 days at 28° C
AGEING IN BARRELS	French barrels 30% new oak 12 months of ageing in barrels



La Sirène de Giscours 2021 shows great personality : fruity aromas, a lovely freshness and slightly spicy notes on the palate.

To achieve this level of elegance and aromatic precision, our technical teams worked tirelessly.

The parcels, which include some of our oldest vines, were carefully tended and managed to the highest standards.

As with our finest wine, the grapes were carefully selected and the Cabernet Franc found its perfect place in an optimal blend, designed and refined to obtain the precision and character we find so endearing.

