

# Vintage 2023

*2023, a demanding vintage by nature, embodies the strength and resilience of Giscours's terroirs.*

Once again, our vineyard distinguished itself by its ability to overcome the challenges of the vintage. Harvest began on September 5<sup>th</sup>. This meticulous, vine by vine picking, based on the age of the vine within each parcel, was crucial to pick each bunch of grapes at its optimal maturity.

In the cellars, the gentle, non-aerated maceration of our grapes preserved their aromatic brightness and allowed for the extraction of both soft and precise tannins.

La Sirène de Giscours 2023 reveals itself with captivating intensity, carried by ripe fruitiness and great freshness. The predominance of Cabernet Sauvignon in the blend endows it with a precise and energetic structure, culminating in a distinctive saline finish that is emblematic of the property.

**La Sirène de Giscours 2023 is the embodiment of elegance.**



**PRESIDENT**  
Albada Jelgersma family

**GENERAL MANAGER**  
Alexander van Beek

**ESTATE MANAGER**  
Jérôme Poisson

**TECHNICAL MANAGER**  
Didier Forêt

**CONSULTANT**  
Thomas Duclos

**SOIL**  
Deep garonnais gravel

**BLEND**  
64 % Cabernet Sauvignon  
24 % Merlot  
12 % Petit Verdot

**SURFACE**  
95 ha

**HARVEST DATES**  
From September 5<sup>th</sup> to  
October 6<sup>th</sup> 2023

**WINEMAKING**  
Optical and manual sorting  
Concrete and stainless steel tanks  
Maceration 35 days at 28°C

**AGEING**  
French barrels  
30% new oak  
12 months of ageing in barrels