

Château Cissac

Appellation d'Origine Contrôlée Haut-Médoc Cru Bourgeois

Location	Cissac-Médoc, in the heart of Haut-Médoc appellation
Area	50 hectares
Grapes Varieties	75 % Cabernet Sauvignon, 20 % Merlot, 5 % Petit Verdot
Soil	Fine gravel over chalk.
Average Production	220.000 bottles. 100 % Château bottled.
Harvest & Vinification	Hand picked grapes. Vinification in oak vats under temperature control up to a maximum of 28/30°C. The wine is matured 18 months in oak barrels of which 30 % to 40 % are new.
Ideal Serving Temp.	16°C.

Tasting Notes

The wine shows a deep purple garnet colour with a fine viscosity. After a few moments the first classic aromas of dark fruit, cassis, plums and blackcurrants reveal themselves blended with hints of spice, vanilla, toast and cedar wood. In the mouth there is an abundance of full ripe well structured tannins, rich with the elderberry and plum fruit, the finish is full and rich with soft spicy notes. Extremely souple and gentle, this wine is very good to drink already yet and also has a good keeping potential.

Blending

Just as every bottle of great wine of the same vintage varies slightly, so does the wine in cask. So just before the bottling, the whole "récolte" is blended to achieve homogeneity and fined with a mixture of fresh egg white whisked with a little wine for clarification and then very lightly filtered. Château Cissac is always made up from the same 75 % Cabernet Sauvignon, 20 % Merlot and 5 % Petit Verdot, and so can always be said to be, a true reflection of the year and the vintage. The wine of Château Cissac is a classic Haut-Médoc, made in the finest tradition, a perfect combination of terroir mixed with experience, love and years of dedication. And for that reason Château Cissac has been renowned for decades for its consistent quality.

Short History of Château Cissac

In 1895, Jacques Mondon, a lawyer in Pauillac, acquired several vineyards in the parish of Cissac-Médoc, he combined these vineyards under the name Château Cissac. Jacques was no stranger to fine wine production, his father and grand father were the wine makers for Château Lafite and Château Latour.

In 1940, after being de-mobilised from the French Airforce, Lois Vialard, having inherited the property from his Mondon grand-parents, went about resorting the vineyards, out buildings and the family home.

Within a few years Château Cissac was once again re-establishing itself as a Cru Bourgeois of great notoriety, but in the February of 1952 a very cold snap where temperatures fell to below -21°C for over a week, saw the vines in many parts of the Haut-Médoc decimated including those of Château Cissac, it was a disaster, but at least this gave Louis Vialard a chance to realise an idea, to replant the vines in the proportions he had always found best suited the wine and terroir, 75 % Cabernet Sauvignon, 20 % Merlot & 5 % Petit Verdot. This was to prove a judicious decision because in 1972 Château Cissac was awarded the distinction of being classified as one of only 17 *Cru Bourgeois Exceptionnel*.