



Bin No:  
0829

**Wine:** *Château Cissac, Haut Medoc 2011 Vt*

**Country:** *France*

**Region:** *Bordeaux  
Haut Medoc AC  
The Left Bank*

**Appellation:** *Cru Bourgeois Medoc*

**Producer:** *Château Cissac*

**Vintage:** *2011*

**Colour:** *Red*

**Grape Variety:** *70% Cabernet Sauvignon - 22% Merlot - 8% Petit Verdot*

**Status:** *Still, Sustainable environmental management  
Vegetarian - Vegan*

**Allergens:** *contains sulphites*

**Body Value:** *E (A is light, D is full bodied)*  
*abv: 14.0% - bottle size: 75cl*



### Tasting Note:

*A classic wine from this beautiful vintage showing complexity and richness with beautifully balanced tannins and texture.*

### Winery information:

*In 1895, Jacques Mondon, a lawyer in Pauillac, acquired several vineyards in the parish of Cissac-Medoc. He combined these different vineyards under the name of Château Cissac. In 1940 Louis Vialard inherited the property from his grandparents Mondon and he set about the task of restoring the vineyards and the outbuildings as well as the family home. Louis who is largely responsible for the excellent reputation of the Chateau died in 2009. He is succeeded by his daughter Danielle and granddaughter Marie. "The château is of a particular architectural style, 'Chartreuse' of the 18th century and is probably on the site of a Roman Villa.*

*The vines of Château Cissac are situated on a plateau with a soil composed of gravel deposits from the Garonne river from the Bunsz-Mindel period. It is located at an altitude of 27.5 m, equivalent to the highest points of the neighbouring appellations, Saint Estèphe and Pauillac.*

*The soils in the vineyards are of fine gravel over chalk.*

*The tillage of the soil and planting of grass cover, with integrated pest management throughout the vineyard, complement environmental management with leaf thinning mechanically and manually in part of the vineyard.*

### Vinification:

*Fermented in stainless steel tanks at between 28° - 30°C lasting for an average of 5 weeks.  
Aged for 14 to 16 months in oak casks of which 30% is new wood.*

### Food Recommendation:

*Serve at room temperature with roast red meats and cheese.*

