
La Sirène de Giscours 2005

CSPC# 758877

750mlx12

13.0% alc./vol.

Grape Variety
Appellation
General Info

55% Cabernet Sauvignon, 40% Merlot, 2.5% Cabernet Franc, 2.5% Petit Verdot
Margaux

The first written reference to the domain of Giscours, a deed confirming the sale of the Estate for 1,000 Pounds, dates from 1330 and refers to a fortified keep. Records of Giscours' vineyards go back to 1552. Giscours early reputation for fine wine became increasingly apparent as time went on. A century later, Giscours charmed the palate of the "Roi Soleil" Louis the 14th, who is said to have had a particular inclination for the wine. Subsequent owners came and went. The most noteworthy was the Count de Pescatore, a leading Parisian banker. In 1847, he laid the cornerstone of the remarkable chateau that still exists today. It was built in order to receive Empress Eugénie in the Renaissance style to which she was accustomed. 1855 was another landmark year, in which the wine of Château Giscours was officially recognised as a 3rd growth Margaux. Then, the domain had a number of other owners and the estate was purchased by Nicolas Tari after the Second World War. He undertook a modernisation programme. In 1995, the Société Anonyme d'Exploitation was acquired by Eric Albada Jelgersma. He immediately began investing in vineyard and cellar renovation. He also put together a new winemaking team in the spirit of generations of winegrowers who made this Estate the famous great growth it is today.

The *grand vin* is Château Giscours, of which there are about 25 000 cases per annum, although this obviously varies with the vintage. The second wine is La Sirène de Giscours, approximately 10 000 cases per annum. There are also a number of lesser wines from, appropriately, lesser *terroirs*. These include Château Dutheil and Château Houringe, both Haut-Médoc cru bourgeois properties; the former is vinified at Giscours, the latter is operated on a lease, since 1982. In addition, a 40 hectare plot of vines adjacent to those of Giscours but outside the Margaux boundary is bottled as Le Haut Médoc de Giscours.

Vineyards

80 ha of vines in production (selection of the youngest plants). Made using the youngest vines (average 3-10 yrs), La Sirène de Giscours is the wine of very rigorous selection. Like the Grand Vin, it offers wine lovers a charming youthfulness and all the generosity of the terroir. The soil is Garonnais gravel – Glaciated sand.

Maturation

Traditional fermentation in concrete and stainless-steel barrels. Traditional ageing in new oak barrels (100 %) for 12 months. 33% of the barrels are new each year.

Tasting Notes

The 2005 presents a purple colour with hints of ruby. The nose reveals a powerful bouquet of firm-textured fruit (gooseberries, blackcurrants) complemented by sweet spices. The full-bodied, flavourful attack is followed by plump tannins; very harmonious finish with lingering aromas of stone fruit. A wine for laying down that suggests very enjoyable future drinking.

Cellaring

Drink 2010-2014

Scores/Awards

84 points - James Suckling, Wine Spectator - Web Only 2008

87 points - Jean Marc Quarin (score only)

17.5 points - La Revue du Vin France (score only)

Reviews

"There's berry and cherry character, with light tobacco and weed notes. Light-bodied, with a simple finish. The second wine of Giscours. Drink now through 2010."

- JS, Wine Spectator

