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## La Sirène de Giscours 2006

CSPC# 758878

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**

A more supple, early-drinking expression of the estate's style, the Sirène offers a fleshy core of fruit accented with notes of smoke, spice and creosote. The excellent 2006 vintage is drinking superbly now and will continue to develop for another 5-10 years.

**Cellaring**

Drink 2010-2014

**Scores/Awards**

**85 points** - James Suckling, *Wine Spectator* - Web Only 2009

**Reviews**

*"Sweet berry and earth aromas follow through to a medium body, with fine tannins and a medium finish. A little earthy. Second wine of Giscours. Best from 2010 through 2014."*  
- JS, *Wine Spectator*

