

## Château Giscours 1996

CSPC# 758856

750mlx12

12.5% alc./vol.

### Grape Variety

50% Cabernet Sauvignon, 50% Merlot

### Appellation

Margaux

### Classification

Third Growth. Troisieme Grand Cru Classe in 1855.

### Website

<http://chateau-giscours.com/en/home/>

### General Info

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.

### Vineyards

The vineyards at Giscours are spread over four gravel outcrops in Margaux, with a poor quality, slightly sandy, pebbly soil. The estate nears 400 hectares in size, of which 85 hectares are designated vineyards, although at present there are just over 80 hectares planted up. The vines are planted at up to 10 000 vines/ha, a high-density arrangement, and include a significant number of old vines; 25% are over 40 years of age. They are predominantly Cabernet Sauvignon (60%) and Merlot (32%), the remainder Cabernet Franc (5%) and Petit Verdot (3%).

### Maturation

Traditional fermentation / the wine is left on the skins for a long time at a relatively high temperature. The wine is put into barrel after the malolactic fermentation. Traditional ageing in new oak barrels (50 %) for 16 months

### Tasting Notes

This old property (established in 1552) has a rich history in advancing winemaking. They were instrumental in the development of plows for the vineyards in 1860, and experiments to control mildew in 1882. This '96 has the great regal smell of plump, ripe fruit and, as usual, is perfectly balanced; but you have to decant an hour or two if you're going to drink it young. Holding 5-10 years would be best.

### Production

29,000 cases made

### Cellaring

Drink 2016-2019

### Scores/Awards

**85 points** - James Suckling, *Wine Spectator* - January 31, 1999  
**83 points** - Robert Parker, *Bordeaux Book 4<sup>th</sup> edition* - January 2003  
**84 points** - Robert Parker, *Wine Advocate* #122 - April 1999  
**84-86 points** - Robert Parker, *Wine Advocate* #115 - February 1998  
**82-84 points** - Robert Parker, *Wine Advocate* #110 - April 1997  
**81 points** - Neal Martin, *eRobertParker.com* - July 2016  
**60 points** - Neal Martin, *Wine Journal* - January 2000  
**14 points** - *Vinum Wine Magazine* (score only)  
**15 points** - *La Revue du Vin France* (score only)  
**87 points** - Jean Marc Quarin (score only)



**Reviews** *"Aromas of black cherry and fresh mushroom. Medium-bodied, with some chocolate character, but a bit lean. Best after 2000. 29,000 cases made."*  
- JS, Wine Spectator

*"A disappointment for Medoc in this vintage, the 1996 Giscours has an evolved plum color with some pink at the rim. The wine is soft, shows some herbaceously tinged berry fruit, hints of licorice and black currants, but not much depth or texture. Obviously, little selection was employed at Giscours when putting together the final blend for 1996. Anticipated maturity: Now-2008. Last tasted, 3/02."*  
- RP, Wine Advocate

*"Giscours' 1996 is atypical for the vintage, being soft, forward, and open knit, with an absence of tannin. The wine exhibits a dark ruby color and attractive berry fruit, but it is straightforward and easy-going. Drink it during its first decade of life."*  
- RP, Wine Advocate

*"This wine possesses a deep ruby color with purple hues, attractive density, medium body, and spicy, black fruit, and weedy tobacco scents. Overall it is a mid-weight, foursquare, but pleasant wine that should drink well young and keep for 8-10 years."*  
- RP, Wine Advocate

*"A commercial style of winemaking has resulted in a deep ruby-colored 1996 Giscours that is forward, soft, and fruity, but lacking class, complexity and depth. Drink this wine over the next 5-8 years."*  
- RP, Wine Advocate

*"Tasted at the Château Giscours vertical, the 1996 Château Giscours is a blend of 50% Cabernet Sauvignon and 50% Merlot picked between September 9 and 23. It has never been a really great vintage for this Margaux address, despite the benevolent growing season for the Left Bank. The nose is nicely defined with light red berry fruit, but there is a distracting medicinal scent that puts me off and detracts from terroir expression. The palate is medium bodied with light tannin, a little dusty and dour with a thin and rather lackluster finish. It just seems ordinary. Tasted June 2015."*  
- NM, Wine Journal

*"Tasted decent enough in the late 1990's. But execrable when tasted blind at Farr Vintner's horizontal. A stewed nose palate. Insipid and devoid of structure. Unacceptable. Tasted September 2006."*  
- NM, Wine Journal

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