

AC Haut Médoc – Cru Bourgeois Supérieure, Bordeaux 2019

ONIVINO PRODUCT TECHNICAL SHEET

An emblematic estate of the Médoc, **Château Cissac** is renowned for its classic Bordeaux style — structured, elegant, and built to age. The **2019 vintage**, marked by climatic extremes, produced wines of remarkable concentration and balance, perfectly capturing the character of the Haut-Médoc terroir.

Type of wine: AOC Haut-Médoc – Cru Bourgeois Supérieur

Grape varieties: 58% Cabernet Sauvignon, 34% Merlot, 8% Petit Verdot

TECHNICAL FEATURES

Vineyard area: 60 hectares

Average vine age: 34 years

Soil: Garonne gravel plateau, among the highest points of the Médoc (27.5 m) — similar elevation to Saint-Estèphe and Pauillac

Yield: 30 hl/ha

Farming: Sustainable viticulture — grass cover, soil tilling, mechanical and manual leaf thinning

Harvest period: September 23 – October 20, 2019

VINIFICATION & MATURATION

Fermentation: Traditional vinification in wooden and stainless-steel conical vats, temperature-controlled

Aging: 14 to 16 months, with 30% new French oak barrels

Production: 175,000 bottles

VINTAGE NOTES

The **2019 vintage** began with a rainy winter and spring, followed by a dramatic shift to hot, sunny summer conditions. Despite reduced yields caused by coulure and millerandage during flowering, the warm, dry months that followed led to small, concentrated berries with exceptional ripeness.

The result is a **dense, rich, and balanced vintage** — powerful yet refined, with ripe tannins and freshness characteristic of the Cissac plateau.

TASTING NOTES

Colour: Deep ruby with purple reflections

Nose: Expressive and elegant, showing aromas of blackcurrant, blackberry, and subtle spice, with discreet oak influence

Palate: Fresh and vibrant attack; supple texture and juicy mid-palate; ripe tannins balanced by lively acidity

Finish: Long and persistent, combining structure, finesse, and freshness — the hallmark of great Médoc terroir

Style: Classic and age-worthy Haut-Médoc with modern elegance

PAIRINGS

Perfect with roasted lamb, grilled ribeye, duck breast, or aged hard cheeses.

Serving temperature: 17–18 °C

FORMAT & PRICING

Format: 750 ml – case of 6 bottles

- **Private client:** \$46.32 / bottle – **Total investment: \$277.92**
- **Licensee:** \$41.73 / bottle – **Total investment: \$250.38**