

2018





Grand Cru Classé en 1855  
**CHATEAU D'ISSAN**  
**MARGAUX**

*Harvest from 24<sup>th</sup> September to 11<sup>th</sup> October*

After a rainy winter and spring, slightly above the 30-year average, the sun came back magnificently at the end of June and flowering was good and homogeneous.

**Fine, hot summer**

July was warm and especially dry with some hot spells, which weren't enough to provoke hydric stress in the vines after the abundant winter rains had built up sufficient reserves of water. August started with a hot period, which had no impact on our vines, and veraison is complete by the middle of the month. Sunny, sometimes hot days were followed by cool nights.

This weather in September is always very good as our grape varieties finish ripening.

The analyses carried out on 7<sup>th</sup> September yielded exactly the same results with the Merlot grapes as in 2009.

**A totally serene hand-picked harvest**

Merlot grapes harvested from 24<sup>th</sup> September to 2<sup>nd</sup> October

Cabernet Sauvignon grapes harvested from 3<sup>rd</sup> to 11<sup>th</sup> October

The harvest was serene in radiant sunshine. The grapes were quite small with thick skins. They were generous and crunchy with lovely colour, as well as silky, sophisticated tannins.

**“Haute-Couture” winemaking**

Fermentation was traditional with very gentle pumping over to preserve the body and liveliness of the fruit. The three weeks maceration, followed by malolactic fermentation, allowed to transfer the wine into the barrels by mid-November.

**Château d'Issan 2018 is intense and well-crafted**

The final blend took place in mid-January with an obvious, well-balanced selection. The 2018 vintage of Château d'Issan has intensity. The precision of the Merlot fruit is offering a great attack on the palate. It moves on to become more profound thanks to the Cabernet in this great vintage, reminiscent of 2016.

<b>ANALYSIS</b>			<b>BLEND</b>		
	Ch.d'ISSAN	BLASON D'ISSAN		Ch.d'ISSAN	BLASON D'ISSAN
Alcohol (% vol.)	13.97	13.86	Cabernet Sauvignon	60%	52%
Acidity (g/l H2SO4)	3.42	3.48	Merlot	40%	48%
Ph	3.78	3.76	New barrels	50%	35%
Polyphenols	76	72	Proportion 1 <sup>st</sup> /2 <sup>nd</sup>	53%	47%