



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Cissac 2021, Haut-Médoc

Usual Price	£18.99
Discount Price (inc. VAT)	£14.99
Code	CISS080

Cissac is a real favourite. Beautifully poised, in the mould of a traditional Cissac style, tightly knit with crunchy fruits and impressive tannins. The alcohol is relatively low and the wine extremely well balanced. This will prove to be a very enjoyable drinking claret.

Tasting Notes:

The Malbec has held its own, with a surprising acid/tannin balance which has allowed its incorporation in the Cissac blend for the second time since its plantation in 1995. This wine delivers a bold and well-rounded attack, with a crisp and attractive fruit, spiced with the freshness of Malbec. A fine tannic structure and a well-balanced acidity, with an alcohol content of the order of 12°7, provide a glimpse of a delectable and highly “drinkable” wine to come. Laurent Saint Pasteur, technical director Cissac is a real favourite. Inky black in colour, the aromas are fresh and vibrant displaying attractive black berry characters. The palate is beautifully poised, in the mould of a traditional Cissac style, tightly knit with crunchy fruits and impressive tannins. The alcohol is relatively low and the wine extremely well balanced. This will prove to be a very enjoyable drinking claret.





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Specification	
Vinification	Fermentation takes place in large wooden vats and stainless steel tanks, and the wine is then aged in 225-litre oak barrels for 14-16 months, 25% of which are new.
ABV	12.5%
Size	75cl
Drinking Window	Drink from 2024 through to 2029
Country	France
Region	Bordeaux
Area	Haut-Médoc
Type	Red Wine
Grape Mix	57% Cabernet Sauvignon, 37% Merlot, 3% Petit Verdot, 3% Malbec
Genres	Fine Wine
Vintage	2021
Body	Rich, bold and robust
Producer	Château Cissac
Producer Overview	Cissac is a Cru Bourgeois, located in the appellation of Haut-Médoc.
Closure Type	Cork
Food Matches	Delicious with rare roast beef with seasonal vegetables and yorkshire pudding.