



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Cissac 2022, Haut-Médoc 24 x 37.5cl

Price	£120.00
Code	CISS095

This is a classic Cissac – a meaty, structured wine with chalky tannins that will undoubtedly age well. 2022 is a vintage of true depth and richness!



Tasting Notes:

Deep purple, almost opaque robe, the nose is full of charming ripeness. A delicious compote of blackberry and black cassis fruits balanced with a delicious blueberry freshness. "Tannin concentrations are associated with colours of rare intensity, while the Cissac terroir has maintained sufficient acidity to deliver an overall balance. 2022 is a vintage of true depth and richness! The grape harvest began on 15th September, which is early but not exceptional. The Merlots combine freshness with exceptional maturity. The maturity of the Cabernet Sauvignons has benefited from these September conditions, delivering a tannic structure which is overlaid with a full-bodied delicacy. The Petits Verdots are full-bodied and refined, with exceptional depth. The Malbecs have adapted superbly to warmer climatic conditions, as in 2018, with a richness and freshness accompanied by notes of spice." Laurent Saint Pasteur, technical director, Château Cissac



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Specification	
Vinification	A yield of 25hl/ha. 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	13.5%
Size	24 x 37.5cl
Drinking Window	Drink from 2026 through to 2039
Country	France
Region	Bordeaux
Area	Haut-Médoc
Type	Red Wine
Grape Mix	49% Cabernet Sauvignon, 43% Merlot, 5.5% Petit Verdot, 2.5% Malbec
Genres	En Primeur, Fine Wine
Vintage	2022
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.