

# CHÂTEAU SISSAN

BORDEAUX CLAIRET

## QUINSAC CLAIRET PAR EXCELLENCE



### Quinsac, the capital of Claret wines

Château Sissan has selected the finest plots of vines in the district of Quinsac, the quintessential capital of Bordeaux Claret wines. The Château upholds an age-old tradition that is not only responsible for the success of Bordeaux wines, but was also the favoured tippie of British wine lovers. Bordeaux Claret came to light in the 50s, inspired by the word “Claret”, a term coined by the English to denote lightly coloured, fruity red wines from Bordeaux, with very little tannic structure. The English may have ceased to resist after the 100 years’ war, but the term “Claret” lives on as a reminder of three centuries of exporting wine to the UK market.

### An extraordinarily charming 18<sup>th</sup> century chartreuse

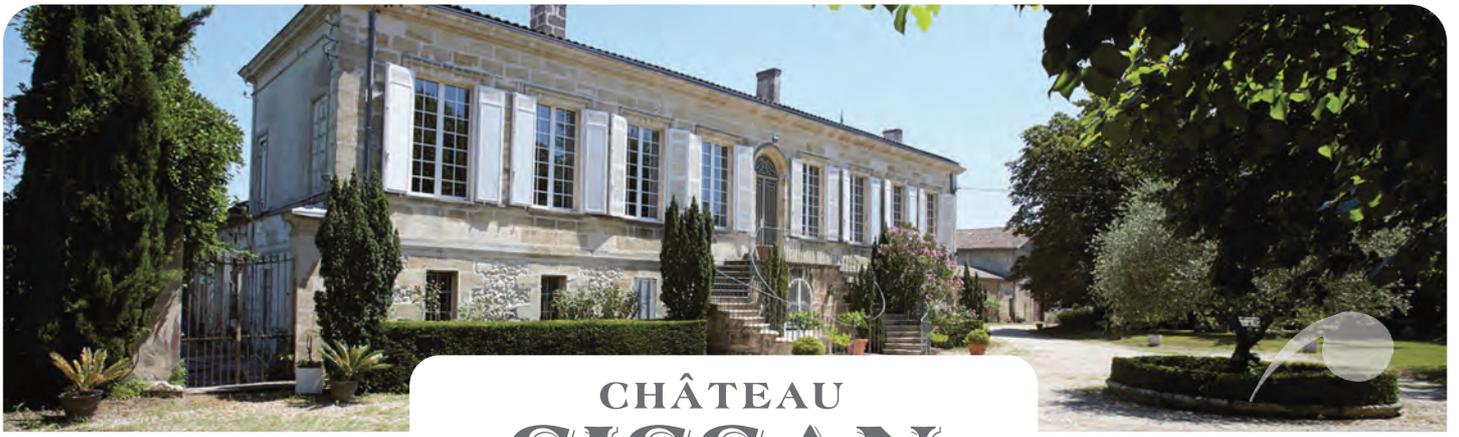
In 1958, the father of Paul and Jean Yung, the current owners of the property, left Algeria and settled on the right bank of the Garonne, right next to Bordeaux. He fell under the charm of a magnificent 17<sup>th</sup>/18<sup>th</sup> century property, Château Grimont, which was once the home of the illustrious author Eugène Sue. Over time, the Yungs would affirm their leadership among the Cadillac-Côtes de Bordeaux appellation with the acquisition of additional properties, including Château Sissan in 1990. While the chateau may not be blessed with the incredible majesty and aristocratic style of Château Grimont, it has all the profound, confidential nobility of the Bordeaux chartreuse style residence. Behind the immense wrought-iron gates, along the shaded path, a beautiful limestone facade comes into view, in the true neoclassical architectural style of 18<sup>th</sup> century Bordeaux.

### In the quest for fruit character and freshness

The two brothers did not take long to realise the diversity of soils at Château Sissan, and the opportunity to produce different wines, such as Bordeaux Claret. A midway point between red and rosé wine, their Claret is made using the “saignée” method. After a short maceration for 24-48 hours, the red wine cuves are «bled», whereby some of the must is extracted and transferred into a neighbouring tank for fermentation. The colour of the juices is slightly more pronounced than that of a rosé wine. Paul and Jean are firm proponents of harvesting early in the morning to keep the grapes intact and optimise aromatics and freshness. In parallel, they have introduced a highly effective sorting system at the entrance to the winery, while the entire vinification hall has been equipped with automatic pump-over tanks, working around the clock.

Credit where credit’s due. You cannot fail to be impressed by the Yung family’s achievements to maintain, and even reinforce age-old tradition - producing a delicious, wonderfully bright, pale red wine, with real aromatic fullness and sweet tannins.





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**OWNER:**  
Yung family.

**KEY DATES:**  
**1958:** the Yung family settled on the banks of the Garonne, and purchased their first property in Cadillac-Côtes de Bordeaux, Château Grimont in Quinsac. **1983:** a new acquisition, this time in Bordeaux Supérieur, Château Tour Saint Paul. **1990:** their desire to offer customers a range of original wines, characteristic of the Côtes de Bordeaux appellation, led the Yung family to invest in further properties, including Château Sissan in the hills of Camblanes. **Since 2003:** additional leaseholds have been added to their portfolio including Château Delord in the hills of Bouliac, offering unrestricted views over the city of Bordeaux.

**LOCATION:**  
South-east Bordeaux, in the district of Quinsac, located on the banks of the Garonne.

**SOIL PROFILE:**  
Clay-limestone.

**AREA UNDER VINE:**  
42 ha including 8 ha of Bordeaux Clairet.

**PLANTING DENSITY:**  
4,500/4,600 vines/ha.

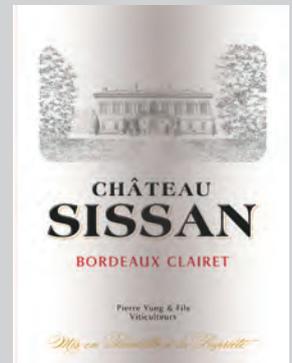
**GRAPE VARIETIES:**  
• 55% Merlot,  
• 45% Cabernet Sauvignon.

**AVERAGE AGE OF THE VINEYARD:**  
25 years.

**HARVESTING:**  
By machine with integrated sorting machine. Ripeness levels carefully monitored before picking.

**VITICULTURAL REGIME:**  
Sustainable viticulture practised throughout the vineyard. Leaf-stripping by machine on the denser terroirs. Thinning out in certain parcels, depending on vintage conditions. Green harvesting in more densely planted plots.

**VINIFICATION:**  
The grapes are sorted and selected on entry to the winery, using the latest generation vibrating receival bin. Temperature-controlled stainless steel tanks. «Saignée» method, whereby the grapes are macerated for a period of 24-48 hours. Automatic pump-over equipment working around the clock in the tank room to optimise aromatics (only very few Châteaux have these facilities).



«CLASSIC FRUITY,  
DELICIOUS CLAIRET»

*"The wine from Château Sissan reveals an attractive, pronounced pink hue. Intensely ripe red fruit aromas of cherries and raspberries dominate on the nose and palate. Light, savoury tannins add spine to the fleshy volume. An appealing, highly aromatic clairet, laden with supple, rounded character on the palate. An easy-drinking wine, best served chilled."*

*Thomas Drouineau,  
winemaker, Maison Delor*

