

## Reflets du Château Cissac

**Type of vats** : french and american wood-oak.

**Ageing** : 20% new oak is used every year. In oak casks for 12 months



### The wooden vats

There are ten huge wooden vats at Château Cissac, constructed in the great Medocain tradition. They and the building which houses them are over 100 years old. They were restored in 1997. It is in them that the first stages of the vinification of the "grand vin" and the second wine take place : the alcoholic fermentation and the malo-lactic fermentation.

### These wooden vats have great advantages :

- their shape provides a large surface for exchange between the "marc" (the pips and the skins) and the juice, which facilitates a maximum extraction of flavour and colour,
- the wood is an excellent heat insulator, which helps the maceration.

### Maintenance of these vats is necessary throughout the year although they are used for one month each year:

- sulphuring every month to keep the wood in a clean and infection-free condition,
- spraying with water before the vintage, to swell and tighten the wood,
- replacing any damaged staves, a very rare occurrence.

These ancient vats have been adapted to meet the requirements of modern oenology by the installation of a system of automatic heat regulation.

### Wine-making

Fermentation temperature : 28/30 degrees Celsius

Duration of fermentation : average of 3 weeks

Vin de presse : varies annually, rarely incorporated.

### Stainless steel vats

These are housed in a building which is an extension of that which houses the wooden vats. It was begun in 1999 and will be used for the first time in 2000. They are in the latest state of the art type, yet respecting traditional principles. They have a "belt" round the outside, through which chilled or heated water can be circulated in order to regulate the temperature of the contents. They are insulated against ambient high temperatures. They were custom-built for Château Cissac and are of the same dimension as the wooden vats. They each hold 150 hectolitres.