

SIRIUS

AOC Bordeaux White



OWNER/COMMUNE Maison Sichel / Canton de Saint Macaire

PITCH

After stringent selection, the grapes are vinified by our team of winemakers in Cave Sichel with the same painstaking care as for the Graves and Pessac-Léognan Grands Crus Classés. Sirius White is situated at the high end of the Bordeaux category; Sémillon is the principal grape variety, bringing the lushness of tropical fruit to the more tangy Sauvignon. A discreet, pared-down label for a modern chic, wine, equally ideal for trendy bistros or gourmet restaurants. Also exists in Red and Rosé. Suitable for Vegan.

BACKGROUND

Created in 1985 by Peter Sichel to prove that it was possible to apply the same meticulous care and methods as for the Grands Crus Classés of Bordeaux to less prestigious terroirs to obtain a fine, expressive, fresh and fruity wine at an affordable price. Peter Sichel chose to illustrate the label with the Dog Star, Sirius, after the brightest star in the solar system.

SURFACE White: 19 ha

AVERAGE AGE OF VINES 30 years

GRAPE VARIETIES Sémillon and Sauvignon

TERROIR

The vineyards, on mainly clay-limestone soils, are located along the banks of the Garonne river.

WINEMAKING/MATURING

The grapes are harvested by machine at optimal ripeness. At reception, the Sémillon grapes are gently pressed in a pneumatic press. To help extract the aromatic compounds contained in the skins of the Sauvignon, the grapes undergo pre-fermentation maceration for 12-14 hours, after which they too are pressed. All pre-fermentation operations are carried out with the use of carbon dioxide gas to protect the grapes and must from oxidation. The grape juice thus obtained is cold-settled to clarify it. Some is then run into new barrels (20%) and the rest into stainless steel vats for the start of alcoholic fermentation. Once this is completed, the wine is aged on the fine lees for 2 to 3 months and stirred regularly to foster extraction of the desirable compounds contained in the lees. Once the wine has acquired the desired richness and complexity, it is racked off. This marks the start of tastings by the winemaking team to create the best blend and make the most of the qualities of each selected batch. Before bottling, the wine is clarified using bentonite and simply filtered for brilliance.

► VINTAGE 2021

► Alc: 12%

TASTING NOTES

Beautiful pale gold color with green reflections. An aromatic white wine, where the Sauvignon seduces the nose with its scents of white flowers, citrus fruits and lychee while the Sémillon brings a round and unctuous body, enhanced by a nice refreshing acidity. The balanced and persistent finish, more mineral and accompanied by light toasted and grilled notes. A delicate and complex wine. To be consumed chilled with a seafood platter, fish or simply as an aperitif.

AGEING

Enjoy it young fruity and lively. After 3 to 4 years of bottle, the wine becomes more complex, more mineral.

Blend

50% Semillon - 50% Sauvignon

BOTTLING

Bottled for Maison Sichel

MEDALS & AWARDS

1* - Guide Hachette des Vins 2023