



EVERY BOTTLE



TELLS A STORY

SIRIUS BLANC



TECHNICAL INFORMATION

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| Country | France |
| Region | Bordeaux |
| Producer | Maison Sichel |
| Vintage | 2017 |
| Composition | 50% Sémillon, 50% Sauvignon Blanc |
| Alcohol | 12.5% |

WINEMAKER NOTES

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.

TASTING NOTES

This cuvee is as elegant as ever, with its brilliant pale yellow hue and generous bouquet expressive of mineral notes of Sauvignon and toasted bread, ending with tropical fruit. The palate is ample right from the attack, delicately textured with deliciously toasted flavors together with mango and pineapple notes, and evolving to an expressive, lingering finish.

VINEYARD

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

- Area: 9 ha
- Average Age of Vines: 30 years

VINIFICATION

Harvesting is done by machine, once the grapes have reached optimum maturity. The Sémillons are pressed immediately, while the Sauvignons go through skin-maceration. All pre-fermentation processes are carried out under inert gas to protect the berries and the musts from oxidization. Once the musts have been cleaned (each variety is vinified separately), they are fermented in new oak barrels and then left on full lees, which are stirred 2 or 3 times a week. Regular tasting determines the moment when the wines are racked off to eliminate the heavy deposit. Racking complete, the wines go into barrel for a further 2 or 3 months. During this period, (fine) lees stirring is done once a week to add richness and complexity. Blending takes place in vat to achieve a balanced, aromatic, white wine. Before bottling, the final Sirius blend is fined and chilled down to stabilize it and prevent any formation of deposit.



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