

GRAVES

AOC Graves Red

OWNER/COMMUNE Maison Sichel / Canton de Saint Macaire

PITCH With the Sichel range we offer the consumer wines that are vinified with the highest levels of competence, selected with severity always representative of the label of origin and which remain affordable. They are quality wines produced to bring guaranteed pleasure.

BACKGROUND The first Bordeaux wine merchant to create its own winemaking facility back in 1967, ever since that date Maison Sichel has been buying grapes from growers for vinification by its own means. This is a deliberate policy which gives us control over the product at each stage of its transformation so as to guarantee top-notch quality. On the strength of its experience, Maison Sichel has for a number of years been producing wines which correspond exactly to its customers' expectations. This dual knowledge of both the product and the market has led Maison Sichel quite naturally to develop and distribute its own range of wines to an ever more demanding customer base. The Sichel range therefore offers a large choice of wines from different appellations, all corresponding to precise quality criteria. The Bordeaux and Graves in the range are produced at Cave Bel Air, the Margaux and Bordeaux Supérieur come from our own estates, and the wines from the other appellations are made from selected batches of grapes which Maison Sichel buys from its partner growers.



SURFACE 18 Ha

GRAPE VARIETIES Cabernet Sauvignon, Merlot

TERROIR The type of terrain varies widely from plot to plot, with dry gravel, clay and gravel, and clay and sand.

WINEMAKING/MATURING The vines are carefully tended throughout the year to ensure a quality harvest – monitoring of the vigour of the vines, severe pruning, appropriate trellising, integrated pest treatments. Each block is checked individually for optimum maturity. The juice is fermented in thermoregulated stainless steel vats. The wine is run off after two weeks' maceration and the skins pressed in a pneumatic press. After blending, the wines are vat-aged for 12 months, during which time they are racked off every 2 months. Before bottling, the wines are fined and then powder-filtered.

VINTAGE 2009 :

TASTING NOTES Produced by Maison Sichel at its Bel Air vinification site, this red Graves is absolutely typical of the prestigious Bordeaux appellation. Its sparkling ruby colour with deep purple tints inspires confidence. It offers an expressive bouquet with delicate notes of red fruit, blackcurrant and cherry before going on to develop the touch of minerality – flint and cinders – typical of its terroir. The front of palate is generous and crisp, opening up to reveal harmoniously rounded tannins oozing with creamy extract.

AGEING Drink within 3-5 years after the vintage.