

SIRIUS

AOC Bordeaux White

OWNER/COMMUNE Maison Sichel / Canton de Saint Macaire

PITCH

The grapes are carefully selected before being fermented and aged in oak in exactly the same way as the Grands Crus Classés de Graves and Pessac-Léognan. 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.

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

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 oxidation. 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 stabilise it and prevent any formation of deposit.



VINTAGE 2014

Alc: 12.5% vol

TASTING NOTES

Beautiful pale yellow with greenish tints. Pleasant front-of-palate marked by fresh, powerful citrus and mango aromas. OHints of vanilla and blackcurrant buds emerge on swirling, lending this wine remarkable intensity and complexity. The same aromatic array is found on the palate, enhanced by lingering balance and volume. A great Bordeaux white.

AGEING

Enjoy it young, from 2015, over an informal meal.

Blend

50% Sauvignon - 50% Sémillon

BOTTLING

Mis en bouteille par Maison SICHEL

MEDALS & AWARDS

Gold medal - Concours des Grands Vins de France - Macon 2015

1* - Guide Hachette des Vins 2016

Silver medal - Concours Mondial du Sauvignon 2015

Bronze medal - Decanter World Wine Awards 2015