Wijnfiche

Sichel - Sauternes 37,5 cl | Sauternes France (LIKOREUS FRANKRIJK) — 2022

Domain

Sichel

Maison Sichel was founded in 1883 and has remained in family hands ever since. Today it is already the sixth generation at the helm of this company. It was Peter A. Sichel who established the house in Bordeaux in 1961 and slowly but surely gained international fame. Today, Allan, Charles, James, Benjamin and David continue the work of their ancestors, each with their own specialty. Quality and terroir are central to their philosophy.

Vinification

The manual harvest takes place in various phases, depending on the ripeness of the grapes. Every time the pickers go through the vineyard, they only select the overripe grapes that contain maximum sugars. The grapes are then pressed and fermented in stainless steel barrels at a temperature of max. 22 degrees. Once the residual sugar level has reached 70 to 80gr / L, the fermentation is stopped by adding sulfite and lowering the temperature. Finally, the wine is aged for 10 to 12 months.

Taste

We notice a deep yellow, almost golden color in the glass. There are clear floral notes and candied fruit in the nose. The mouth gives us honey, apricot and brioche.

Food pairing

Nuts | Strawberry's

General information

Type: White wine
Grape varieties: Sémillon (80%), Sauvignon blanc (20%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 8-10 °C
Taste profile: Sweet

