Wijnfiche

Sirius - Elevé en fûts de chêne | Bordeaux
France (BORDEAUX) — 2022

Domain

Sirius

Ever since it was set up as a buying office in Bordeaux in 1883, Maison Sichel has remained, first and foremost, a family business. Since that time, seven generations of the Sichel family have succeeded one another at the company's helm. Over the years, it has flourished to a truly international dimension.

Vinification

According to Bordeaux principle: destalking followed by fermentation at controlled temperature (27-32 ° C). Maceration for two to three weeks. A 12-month maturation period on oak after assembly.

Taste

This distinctive wine is deep red, almost purple in color. The complex nose opens with impressions of ripe red fruit, spices, tobacco and vanilla. In the mouth it has a full attack and we get harmoniously the impressions of the ripe red fruit (blueberries and cherries) backed by noble tannins and interwoven with wood tones.

Food pairing

BBQ | Game | Cheese

General information

Type: Red wine
Grape varieties: Merlot, Cabernet Sauvignon
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 18 °C
Taste profile: Smooth juicy

