

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

The grapes are harvested by machine at optimal ripeness. At reception, the Sémillon grapes are gently pressed in a pneumatic press. To help extract the aromatic compounds contained in the skins of the Sauvignon, the grapes undergo pre-fermentation maceration for 12-14 hours, after which they too are pressed. All pre-fermentation operations are carried out with the use of carbon dioxide gas to protect the grapes and must from oxidation. The grape juice thus obtained is cold-settled to clarify it. Some is then run into new barrels (20%) and the rest into stainless steel vats for the start of alcoholic fermentation. Once this is completed, the wine is aged on the fine lees for 2 to 3 months and stirred regularly to foster extraction of the desirable compounds contained in the lees. Once the wine has acquired the desired richness and complexity, it is racked off. This marks the start of tastings by the winemaking team to create the best blend and make the most of the qualities of each selected batch. Before bottling, the wine is clarified using bentonite and simply filtered for brilliance.

Taste

Sirius Blanc 2023 is a limpid pale yellow with green tints. Sauvignon seduces the nose with its mineral notes and its scents of white flowers and exotic fruits. On swirling, more oaky and vanilla notes afford great charm and complexity. Equally beguiling is the palate, beautifully balanced between freshness, brought by the Sémillon, and aromatic length and displaying just a touch of toastiness. A lingering, mineral finish rounds out this fine white Bordeaux.

Food pairing

Bufallomozarella | Shellfish - sea mussels | Fish - trout | Aperitif

General information

Type: White wine

Grape varieties: Sauvignon blanc (62%), Sémillon (38%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Aromatic fresh

