Wijnfiche

Sirius Blanc | Bordeaux Sec
France (BORDEAUX) — 2024

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 carefully selected before being fermented and aged in oak in exactly the same way as the Grands Crus Classés of 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.

Taste

A brilliant, limpid pale yellow hue clothes this rich and complex wine with its notes of citrus fruit, white blossom and tropical fruits, such as mango and passion fruit. The front-of-palate is beautifully fresh, evolving to reveal generous extract and great freshness. Slightly toasty notes on the finish, which seems to go on and on. Definitely a great white wine, crafted for freshness, with the taste of Sauvignon Blanc dominating. Served chilled, it will make a marvellous aperitif drink to enjoy with friends, or a summer meal.

Food pairing

Bufallomozarella | Fish - salmon | Fish - trout | Mussels - in white wine

General information

Type: White wine
Grape varieties: Sauvignon blanc (62%), Sémillon (38%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 8 °C
Taste profile: Aromatic fresh

