

Château Sirio



Specification Sheet

Château Sirio Graves Dry White 2018

2018 Vintage: A vintage of extremes - between November 2017 and July 18 more than one year of rain fell on our vines! Luckily, the dry, heatwave summer weather allowed us to harvest without haste in good conditions.

Tasting: Golden yellow robe. Fruity nose with honey and toasted notes. On the palate this is a real charmer, the vivacity of the Sauvignon is ideally balanced by the fruity roundness of the Semillon.

Appellation: Graves

Soil: Gravel soil with pebbles and sand on the surface, calcareous subsoil

Grape varieties: 80% Sauvignon, 20% Sémillon

Density of plantation: 6200 plants per hectare

Average age of the vine: 35 years

Pruning: Guyot Double

Vineyard management: A sustainable approach to winemaking. The soil is nourished with organic fertilisers and vegetal-based composts. Grassing on every second row. Training, disbudding and leaf plucking are meticulously performed by hand. No chemical weedkillers are used on the estate.

Harvest: a combination of mechanical and hand picking according to the plots

Vinification: fermentation in thermo-regulated steel vats

Ageing: the Sauvignon in thermo-regulated steel vats; the Sémillon age for 7 months in new barrels of French oak.

Closure: DIAM technical cork closure

Alcohol content: 13,5°

Ageing potential: now or until 2025

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Awards:

- Winner of Trophée des Crus de Graves 2019

Critics:

“Pale yellow with green hues. A pleasing nose, complex with multiple facets of passion fruit, grapefruit, and mineral notes. On the palate the wine is slightly creamy, gourmand and ideally supported by its structure. The latter confers style and sustains the fruity expression right to the finish. Now and up to 2025. **88/100**” Yves Beck