

Château Sirio



Specification Sheet

Château Sirio Graves White 2020

2020 Vintage: a vintage defined by a mild and wet spring, followed by a dry, hot summer. Some rainfall in late August was very welcome for our vines and the weather remained hot and dry during the harvest. Our 2020 white is a generous, well-balanced vintage, with a fine fruity nose and plenty of vitality and energy on the palate.

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 vines: 35 years

Pruning: Guyot Double

Vineyard management: A sustainable approach to winemaking. The soil is nourished with organic fertiliser 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: hand picking

Vinification: fermentation in thermoregulated concrete vats. Slow pressing, protected from oxidation. The Sauvignon grapes aged for seven months in temperature-controlled vats with lees regularly stirred, the Sémillon for 7 months in new French oak barrels.

Bottling: all our wines are bottled on the estate. We use lightweight bottles to help reduce our carbon footprint.

Closure: technical DIAM cork

Alcohol content: 13°