

Château Sirio



Specification Sheet

Château Sirio Graves Dry White 2016

2016 vintage: Six very wet months were followed by a dry, hot summer. Luckily some light rain in September avoided the threatened water stress and allowed slow ripening of the grapes. Our 2016 is a rich dry white with aromas of ripe fruit.

Tasting: Pale gold colour with a hint of green. Nose of ripe and slightly exotic fruit. Ageing has brought roundness and aromas of candied fruit. It is now fully mature and a delight to drink.

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

Vinification: fermentation in thermoregulated steel vats with lees regularly stirred

Ageing: in thermoregulated steel vats

Closure: DIAM technological cork closure

Alcohol content: 13°

Ageing Potential: drink now or until 2023

Château Sirio



Awards & Press:

- Gold Medal Concours Mondial des Féminales 2018
- Silver Medal Concours des Vins de Bordeaux 2018
- Bronze Medal Concours Général Agricole Paris 2018
- Finalist of the Trophée des Crus de Graves 2017

“Light yellow with green hues. Pleasant, complex, multifaceted bouquet with passion fruit, grapefruit and mineral notes. On the palate, the wine is slightly creamy, crisp and ideally supported by its structure. The latter gives it breed and ensures the fruity expression until the finish. **88/100**” Yves Beck