

# SAUTERNES SICHEL

## AOC Sauternes Sweet White

**OWNER/COMMUNE** Maison Sichel / Sauternes



### PITCH

Suitable for Vegan.

### BACKGROUND

Situated some 40 kilometers south east of Bordeaux, between the Garonne river and the Landes forest to the south, the Sauternes vineyard produces what many wine experts and wine lovers believe to be, quite simply, the best sweet white wine in the world.

**AVERAGE AGE OF VINES** 50 years

**GRAPE VARIETIES** Muscadelle, Sauvignon, Sémillon

### TERROIR

The particular character of Sauternes wines comes, to a large extent, from the variety of soils and sub soils found in the region. In general, the top soil is made up of gravelly mounds and slopes and sandy gravel in the flatter areas. The sub soil largely clay with occasional layers of alios (ironpan) of varying depths. Added to this, yields in Sauternes are very low (less than 25hl/ha) to get the maximum concentration in sugar. Last but not least, is the famous 'noble rot' that is encouraged in healthy grapes by the microclimate in Sauternes. Otherwise known as Botrytis Cinerea, the rot develops in September and October, thanks to the morning mists that form along the valley of the Ciron river and the warm, sunny autumn afternoons that follow.

### WINEMAKING/MATURING

Harvesting is by hand and is done several times. Each time the pickers go through the vines, they take only the over-ripe or rotted grapes to get the maximum sugar and Botrytis character. Once at the vat house, the grapes are pressed and fermented in stainless steel vats, in which the temperature is not allowed to exceed 22°C. The alcoholic fermentation is interrupted by mutilation with SO<sub>2</sub> and by cooling when the optimal organoleptic balance is reached. The wine is aged in vats and barrels for a period of 10 to 12 months.



► **VINTAGE 2022**

► **Alc: 13%**

### TASTING NOTES

Remarkably rich, complex wine. The bouquet is a beguiling combination of jammy fruit, bitter orange, apricot jam with a hint of spice (cloves) and elegant toasty notes. The palate displays outstanding balance, typical of this wine's noble origins. Rounded, soft and full yet presenting great freshness, crowned by a lingering, harmonious finish. The back-of-palate goes on and on. A great Sauternes without any doubt.

### AGEING

To be enjoyed within 8 to 12 years following the vintage.

### Blend

80% Sémillon - 15% Sauvignon - 5% Muscadelle

### BOTTLING

Bottled for MAISON SICHEL

Grands Vins de Bordeaux



**SICHEL**

Famille Sichel - Depuis 1883

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