



Sichel Sauternes 2020

Sichel Sauternes is a prime example of the world-renowned sweet white wines from the Sauternes appellation. Produced by Maison Sichel, this wine is a reflection of the exceptional terroir and meticulous winemaking practices that define the region.





General Information

Producer: Maison Sichel

• Appellation: Sauternes, Bordeaux, France

• Varietal Composition: 80% Sémillon, 20% Sauvignon

• Vintage: 2020

• Alcohol Content: 13%

Volume: 750ml



Vineyard and Terroir

Location: Sauternes, Bordeaux

- **Soil Type:** Gravelly mounds and slopes, with sandy gravel in flatter areas and clay subsoils, some with layers of ironpan (alios).
- Viticulture Practices: The region's unique microclimate, characterized by morning mists from the Ciron river and warm, sunny afternoons, encourages the development of Botrytis Cinerea, or noble rot, essential for producing the concentrated sugars and flavors in Sauternes wines. Yields are kept low at less than 25 hl/ha to ensure maximum



Winemaking

- Harvest: The grapes are handpicked in several passes, selecting only the overripe or Botrytis-affected grapes to maximize sugar content and the distinct Botrytis character.
- Vinification: After harvesting, the grapes are pressed and the juice is fermented in stainless steel vats, with temperatures carefully controlled to not exceed 22°C. The alcoholic fermentation is stopped by the addition of SO2 and cooling when the optimal balance is achieved.
- Aging: The wine is aged in vats and barrels for 10 to 12 months, allowing it to develop the rich, complex flavors characteristic of Sauternes.





Tasting Notes

- **Appearance:** Gilded with fine gold, promising a luxurious experience.
- **Aroma:** A bouquet of ripe apricots, pineapple, mango, and honey.
- **Palate:** Smooth, rich, and refined, with a fresh, lively character that balances its sweetness.
- **Finish:** Elegant and subtle, with a lingering freshness that makes it a standout Sauternes.



Food Pairing

 Recommended Pairings: Ideal with foie gras, blue cheeses, and desserts featuring stone fruits or citrus. It also pairs beautifully with almond-based pastries and can be enjoyed on its own as a luxurious aperitif.



Sustainable Practices and Certifications

• **Certifications:** Suitable for vegan diets, reflecting Maison Sichel's commitment to inclusive winemaking practices.



Awards and Recognition

• Sichel Sauternes is celebrated for its complexity and balance, a testament to the quality and tradition upheld by Maison Sichel.

Producer's Notes

Sichel Sauternes 2020 is a richly gilded wine with a fine golden hue. It offers a bouquet of remarkable complexity, with aromas of ripe apricots, pineapple, mango, and honey. On the palate, it is smooth, rich, and refined, delivering a burst of freshness that highlights its subtle and elegant sweetness. This Sauternes is a true expression of the region's terroir and the expert craftsmanship of Maison Sichel.