



Château Sirac - Cuvée Cantegrit

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The country where you would like to live in?
South Africa

What do you like about wine?
Diversity

What is your motto?
Alone I go faster, together we go further

The quality you most appreciate in friends?
Sharing

In my family, winemaking is a passion since the 1920s! My great grandfather, Marcel Bodet, initiated the wine activity at the time. I joined the family winery in 2014, after my parents, Marc and Agnès, had conducted the vineyard's restructuring and its facilities. Today, I represent the fourth generation of winegrowers at Château Sirac, located in Saint-Laurent-d'Arce village within the Côtes de Bourg appellation terroir.



Château Sirac - Cuvée Cantegrit CÔTES DE BOURG

Village: Prignac-et-Marcamps, Saint-Laurent d'Arce

Total winegrowing area: 25 hectares

Terroir: Soil of clay-limestone, and subsoil of asteriated limestone - North-South and East-West exposure - 20-year-old vines

Winemaking and ageing: Mechanical harvest at the end of September/beginning of October. Winemaking in temperature-controlled and stainless steel vats. Long maceration with oxygen. Ageing in vats for 9 months.

Blend: 90% Merlot, 10% Malbec

Tasting comments: The colour is deep, intense. The nose opens up on crunchy fruit. The mouth is frank going on with fresh herb notes and tangy red fruit. Roasted wood breaks in and lasts with the finish.

Food and wine pairings: Beef filet

