

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?

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.



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CÔTES DE BOURG

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

Terroir: Soil of clay-limestone, and subsoil of asteriated limestone - North-South and East-West exposure - 20-yearl-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: Deep, intense colour. The nose opens with fresh, crunchy fruit aromas. The palate is vibrant from the first sip, revealing notes of fresh herbs and tangy red fruit. Toasted oak nuances emerge and carry through to a long, persistent finish.

Food and wine pairings: Roast rack of lamb

