# Cuvée Bacchus Château Sirac

The country where you would like to live in?

What do you like about wine?

What is your motto?

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.




## Cuvée Bacchus Château Sirac

### 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:** Parcel selection from south-east facing clay-limestone soils that retain freshness. Harvesting at full phenolic ripeness in the early morning to preserve cool grape temperatures. Temperature-controlled alcoholic fermentation with gentle extraction of tannins and polyphenols. Daily stirring of the fine lees during post-fermentation maceration.

**Blend:** 55% Merlot, 45% Malbec

**Tasting comments:** Deep, intense colour. The nose opens with bright, tangy fruit aromas. The palate reveals flavours of redcurrant and crushed strawberry, supported by supple tannins. A fresh, highly drinkable wine.

**Food and wine pairings:** Roast rack of lamb

