

LANGUEDOC-ROUSSILLON

MINERVOIS: DOMAINE SICARD CUVÉE HOMMAGE A ELIE

Domaine Sicard

TASTING NOTES

Deep garnet colour with tawny highlights, intense nose of spice, cocoa, cherry pit, blond tobacco, and cinnamon. The palate is rich and dense, with notes of spices, cocoa, vanilla, and soft, silky tannins with a beautiful presence.

WITH FOOD

Beef, Poultry, Cheeses

VINTAGE	2023
REGION	Languedoc-Roussillon
APPELLATION	Minervois
GRAPES	35% Carignan, 20% Grenache Noir, 20% Mourvedre, 25% Syrah
KEEPING	Drink within 5 to 7 years of bottling.
VINIFICATION	Aged in 100% French Oak Barrels for 18 months.
BOTTLE	75cl
VOLUME	15.0%



DOMAINE SICARD

After four generations of grape growers, Philippe Sicard decided to produce wine commercially. Domaine Sicard comprises over 40 hectares and follows sustainable practices, with great respect for the land and its natural ecosystems. The estate's principal grape varieties are Carignan and Syrah, grown across 18.5 hectares of vineyard. Wines from Domaine Sicard are known for their flavour, energy, and authenticity.