



Loire, La Sirene Rouge, La Sirene Rouge, AOC Chinon, Rouge

AOC Chinon, Vallée de la Loire et Centre, France

La Sirene Rouge, it is the the story of a young man who wanted to make wine, organic with the most natural vinification possible.

Victor Rousse, son of Wilfrid Rousse is lead by his desire to create wines completely respectful of the environment, and pure product of what nature could give us. Young man to follow for sure!

PRESENTATION

"I set up the domaine in August 2020 when I finished my studies.

Today, I farm the equivalent of 4 hectares in the Chinon appellation.

I use organic farming methods and work with natural winemaking, using as few inputs as possible. Cabernet Franc and Chenin Blanc are the grape varieties I use for my wines.

I attach particular importance to respecting the living organisms in the soil, and I rely on auxiliary fauna to regulate the ecosystem of my vines: the planting of hedges and controlled grassing enables me to achieve this objective."

LOCATION

On the banks of the Loire at a place called les Galuches, which are small pebbles polished by the Loire river

TERROIR

La Sirène Rouge comes from a sand and gravel terroir.

IN THE VINEYARD

These Cabernet Franc vines are around forty years old. The plot is harvested by hand, then the grapes are destemmed in the winery.

WINEMAKING

Vinification for 15 days. Up to 1040 density under pomace cap, i.e. 8 days in 2021 and the rest without pomace. Natural vinification with no inputs and indigenous yeasts.

AGEING

Aged from 6 to 1 year in concrete vats.

VARIETAL

Cabernet franc 100%

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

14°C/52°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Crushed red fruit, slightly spicy cherry pits, great freshness with a fine touch.



FOOD PAIRINGS

Aperitif, summer salad, charcuterie, white meat, vegetable tian.

