



Loire, La Sirene Rouge, Les Picasses, 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!

TERROIR

Clay-limestone soil, 60 year old vines.

IN THE VINEYARD

Organic farming, weed management based on vine vigour, weather and moonlight.

WINEMAKING

De-stemming by hand using a wicker de-stemmer. Vinification in 500L barrels for 15 days, with pigeage (punching down of the cap) once every 2-3 days. De-vatting in buckets.

AGEING

1 year in 400L barrels

VARIETAL

Cabernet franc 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Black fruit, paprika, stewed black fruit, black fruit, mineral with a long finish

FOOD PAIRINGS

Lightly spiced dishes, red meat, lamb and roasted vegetables





