



Loire, La Sirene Rouge, La Sirene Blanche, AOC Chinon, Blanc

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

La Sirène Blanche comes from a clay and limestone terroir on 30-year-old vines on a beautiful Beaumont en Véron hillside. This white limestone is perfectly suited to the ripening of Chenin

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 Blanche comes from clay limestone soils.

WINEMAKING

Stainless steel vat.

Aged from 6 months in concret vat.

VARIETAL

Cabernet franc 100%

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

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

White flower, slightly buttery, slightly buttery quince. An acidity that lengthens the wine's generosity

FOOD PAIRINGS

Aperitif, fish and cheese.



