

# LE CHANT DES SIRÈNES

## GRIS DE SAUVIGNON

Le Chant des Sirènes (The song of the mermaids) captures the spirit of South western France, elegant and convivial, in a seductive cuvée with intense aromas of white flowers and citrus fruits.

Let yourself be seduced by this beautifully crafted rosé, cheerful and lively, like a breath of fresh air.

### VINEYARD

The vines are ideally located in Entre-Deux-Mers region, between the Atlantic Ocean and the Pyrenees. Those vineyards have been sustainably farmed by our family for the past 150 years. They lie on clay-limestone soil which is perfect to keep the grapes fresh while enjoying sun bath during the hot summer days.

For this cuvée, we have selected two rare grape varieties whose berries have a naturally pink color: Sauvignon Gris & Sauvignier Gris.

### THE WINE

The grapes are harvested at perfect maturity during the night to take advantage of the cool temperatures and express the optimal potential of the varieties. A meticulous sorting of the harvest is carried out and then the grapes are pressed directly, under neutral gas in order to preserve their delicate aromas. Particular attention is paid to the pressing process so that only the best quality juice is kept. The fermentation is carried out at low temperature (15 to 18°C). The wine is matured on its fine lees for several weeks before being bottled.

Average annual production : 20 000 bottles.

### TASTING NOTES

Dress : Very pale pink, with shades of grey and white

Nose : Notes of red fruits, citrus and spices.

Mouth : Beautiful minerality with a fresh and intense character.

Serve at 10-12 °C

Enjoy as an aperitif, with shellfish, Mediterranean salads, Asian dishes, baked fish and spicy and tasty dishes such as Thai curry or tagines.



“The only way to get rid of a temptation is to yield to it”  
Oscar Wilde