

LE CHANT DES SIRÈNES



CONCEPT

A collection of red, white and rosé wines epitomising classic south-west France style, fresh and eminently drinkable, exuding irresistible fruity, delicious aromas. Le Chant des Sirènes can be enjoyed on its own and reflects our commitment to deliver an approachable, contemporary wine.

All our wines blend **classic Bordeaux** and **disease-resistant grape varieties**; an alliance that reflects both our innovative spirit and our terroir-driven focus.

Our vineyards, ideally located in the Entre-Deux-Mers region, between the Atlantic Ocean and the Pyrenees, have been cultivated by our family for more than 160 years using sustainable and environmentally responsible practices.

Rooted in clay-limestone soils, the vines benefit from ideal growing conditions that preserve the freshness, balance and elegance of our wines.





LE CHANT DES SIRÈNES

GRIS DE SAUVIGNON

BLEND

- Sauvignon Gris
- Sauvignier Gris

WINEMAKING

Short skin-contact maceration.

Low-temperature fermentation between 15°C and 18°C.

Aged on fine lees in stainless steel vats for several weeks before bottling.



TASTING



COLOUR

Very pale pink with pearl-grey and white highlights.

NOSE

Notes of red berries (blackcurrant and redcurrant), citrus fruits (lemon and grapefruit), and a hint of spice (pepper).

MOUTH

Beautiful minerality with a fresh, vibrant, and intense character.

TASTING TIPS

Serve between 10 and 12°C.

Perfect as an aperitif or enjoyed throughout a meal.

Mediterranean

Spaghetti alle Vongole:

An iconic Neapolitan dish made with spaghetti, clams, garlic, parsley, and olive oil. An *in rosso* version also includes tomatoes.

This pairing enhances the wine's umami character.



Atlantic

Oyster Tartare with Dill Cream:

Serve in the oyster shell, topped with a light dill espuma or whipped cream. For an even more maritime touch, add a few strands of seaweed to the tartare.

This pairing beautifully highlights the wine's red berry and blackcurrant aromas.



Pacific

Haemul Pajeon:

A traditional Korean savoury pancake made with seafood (shrimp, oysters, mussels, squid, etc.) and spring onions, typically served with kimchi, Korea's famous fermented and spicy cabbage.

This pairing beautifully complements the wine's freshness and minerality.





LE CHANT DES SIRÈNES

SAUVIGNON & CO

BLEND

- Sauvignon Blanc
- Colombard
- Sauvignier Gris
- Sauvignac
- Muscaris

WINEMAKING

Low-temperature fermentation between 15°C and 18°C.

Aged on fine lees in stainless steel vats for several weeks before bottling.



TASTING



COLOUR

Pale yellow with brilliant highlights.

NOSE

Fresh and fruit-forward, with aromas of citrus fruits (lemon and grapefruit) and delicate floral notes, bringing freshness and elegance.

MOUTH

Bright and expressive, combining lively acidity with generous texture. Citrus notes bring freshness, while the rounded palate leads to a long, harmonious finish.

TASTING TIPS

Serve between 10 and 12°C.



Mediterranean

Salade niçoise:

A classic from the South of France, combining fresh vegetables, olives, hard-boiled eggs, and tuna. The freshness and citrus notes of Le Chant des Sirènes beautifully complement the olives' subtle bitterness and the richness of the tuna.



Atlantic

Pan-Seared Scallops with Butter and Lemon:

The delicate marine flavours of the scallops pair perfectly with the wine's citrus aromas, while the butter adds richness that balances its freshness.



Pacific

Thai Shrimp Curry:

The wine's freshness balances the curry's spice, while its citrus notes complement the richness of the coconut milk and shrimp.



LE CHANT DES SIRÈNES

DUO DE CABERNET

BLEND

- Cabernet Sauvignon
- Cabernet Jura

WINEMAKING

Short cold maceration.

Fermented in stainless steel vats with gentle pump-overs to limit tannin extraction and preserve the fresh fruit character.

Ageing: Aged in stainless steel tanks for several weeks before bottling.



TASTING



COLOUR

Deep, dark red with violet highlights, revealing a rich and complex wine.

NOSE

An elegant bouquet of violet, spice, ripe black fruits, and blackcurrant, offering remarkable aromatic intensity.

MOUTH

Smooth and rounded, with flavours of violet, blackberry, and blackcurrant complemented by subtle spicy notes. Powerful yet refined, with a silky texture and beautifully integrated tannins.

TASTING TIPS

Serve between 10 and 12°C.



Aperitif

Goat's Cheese, Honey & Walnut Bruschetta: Toasted bread topped with fresh goat's cheese, honey, and crushed walnuts. The sweetness of the honey and the creaminess of the cheese pair beautifully with the wine's black fruit and spicy notes.



Main Course

Teriyaki Barbecued Pork: Grilled pork glazed with teriyaki sauce. The sweet and savoury flavours complement the wine's roundness and spice, creating a delicious balance.



Dessert

Chocolate Lava Cake: The rich, melting chocolate pairs perfectly with the wine's smooth texture, while its blackcurrant and violet notes add extra depth to the dark chocolate flavours.

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