

## *Cabernet Merlot*

PAYS D'OC IGP

2010

Selected from the best parcels in Languedoc from mediteranean and Haute Valley Limoux area.

70% Cabemet Sauvignon  
30% Merlot

The best of French winemaking know-how combines with modern winemaking technology. Destemming, pumping-over twice a day during fermentation, maceration for 2 weeks under temperature control.

Dark red colour.

Complex, rich and infused nose of red fruit (redcurrant). The palate is rich and full-bodied.

Should continue to develop over the next 2 years.

Switch off your mind with Bach's Cello suites and a rather large glass, «Adagio».

Serve at 16°C.



## *Sauvignon Blanc*

PAYS D'OC IGP

2010

Selected from the best parcels in Languedoc, on chalky clay soils.

100% Sauvignon Blanc

The best of French winemaking know-how combines with modern winemaking technology. Grapes selected by plot, control and aroma preservation at the cellar, skin-contact maceration. Vinification at low temperature.

Pale golden colour.

Crispy to the palate.

Upfront, peachy and full flavoured.

Chill out with a squeeze of classic

Bob Marley, «Stir it up»!

Serve chilled at 12°C.



# SACHALICHINE

« Like my father I believe that wine should be enjoyed, not idolised. I have created these blends with pure hedonistic enjoyment in mind! »

Sacha Alexis Lichine

Sacha Lichine has continued with the family tradition for innovation, by drawing on his wide experience of world winemaking trends and his keen understanding of consumer needs, to create an exiting range of branded wines, whose fruit-forward style makes them immediately enjoyable.

[www.sachalichine.com](http://www.sachalichine.com)