



*«Like my father I believe that wine should be enjoyed, not idolised.
I have created this blend with a 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
EXCITING RANGE OF BRANDED WINES,
WHOSE FRUIT-FORWARD STYLE MAKES
THEM IMMEDIATELY ENJOYABLE.



Le Coq Rouge

VINEYARDS

Located in Thézan, Corbières Maraussan, Béziers and Puichéric in the Minervois.

GRAPE VARIETIES

46% Merlot, 46% Cabernet Sauvignon, 8% Grenache.

VINIFICATION

This wine combines the best of French wine-making know-how and new world technology.
Pre-fermentation at low temperature.
Vatting time: 12 to 18 days. Controlled temperatures.

TASTING NOTES

Attractive purple colour with light violet hints. Complex nose with deep notes of cherry mixed with spices. A lovely mix of chocolate and vanilla with blackberry with a hint of oak, topped by an exceptionally long finish.

SERVING SUGGESTIONS

Ideal with piri piri chicken or penne arabiata.
To be served around 16°C.

MUSIC SUGGESTION

A generous helping of vintage Rolling Stones, "I am the little Red Rooster too lazy to crow for days".







SACHALICHINE
VINS SANS FRONTIÈRES

La Poule Blanche

VINEYARDS

Located in Thézan, Corbières Maraussan, Béziers and Puichéric in the Minervois.

GRAPE VARIETIES

52% Chardonnay, 30% Sauvignon, 18% Viognier.

VINIFICATION

The wine combines the best of French wine-making know-how and new world technology.
Alcoholic fermentation at low temperature (14-15°C)
20% oak aged.

TASTING NOTES

Attractive colour with pale green and golden hints.
Fruity nose of peach, grapefruit, banana and mango.
Well balanced with a delicate vanilla/oak finish.

SERVING SUGGESTIONS

Ideal with a roquette (Arugula) and parmesan salad or seafood linguine. To be served chilled at 12°C.

MUSIC SUGGESTION

A side order of Louis Jordan's Jumpin' Jive completes the scene, "There ain't nobody here but us chickens".





Le Poussin Rose

VINEYARDS

Sandy vineyards of Camargue located near Aigue Morte on the sea-side.

GRAPE VARIETIES

40% Grenache Gris, 55% Grenache Noir, 5% Carignan.

VINIFICATION

Vinification under low temperature during 3 weeks to extract all the aromas.

TASTING NOTES

Pale pink and grey colour. Floral scents.
Round and well balanced.
A dry finish full of ripe fruits.

SERVING SUGGESTIONS

Try it with a tuna steak and black olives
or simply as an aperitif.

MUSIC SUGGESTION

Enjoy the great voice of Edith Piaf, "La vie en rose".





SACHALICHINE
VINS SANS FRONTIERES



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