



### **Château de Rey "SISQUÒ" Côtes du Roussillon Blanc**

Meyer lemon, fennel, and white peaches all on a bright and snappy frame. The SISQUÒ blanc is one of the most food friendly and versatile whites in our portfolio. fruits de mer, grilled chicken, Cobb salad..

---

VARIETIES: 50% Grenache Blanc / 40% Roussanne / 10% Macabeu

CLASSIFICATION: Côtes du Roussillon AOC

VINEYARDS: Terraced vineyards surrounding the domaine. 5km from Mediterranean Sea.

VINEYARD SOILS: Clay subsoil with predominantly pebbles and rolled stones

FARMING: Sustainable

WINEMAKING: Hand harvested fermentation in stainless steel tank at 16 C.

AGING: 3-4 months in stainless steel tank. Light stirring of fine lees.

