

Qui s'y frotte s'y pique !

Vin de France - 2022 - **RED**

PRESENTATION

A combination of the sky and the ocean, La Maison Bleue is a perfect symbol of the terroir from which it comes.

This cuvée has benefited from the warmth of the South-West sun to develop body and complexity, while at the same time enjoying an oceanic climate which gives it freshness and vivacity.

THE WINE

VARIETALS: Cabernet franc 30%, Carménère 28%, Petit verdot 27%, Malbec 15%

WINEMAKING / AGEING: Traditionals.

TASTING

Bright pale yellow colour, complex nose of lime blossom and citrus fruits with a mineral touch.

The palate is franck and fresh with a nice balance.

The finish is persistent with lemony notes.

SERVING / FOOD PAIRINGS

SERVING: 10°C.

FOOD PAIRINGS: This wine is ideally paired with white meats, summer salads or seafood platter.

