

## 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 frank 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.

