



La Maison Bleue

Pinot Noir

Vin de France - 2025 - **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: Pinot Noir

WINEMAKING / AGEING: Traditionals.

TASTING

This Pinot Noir reveals a bright, light, and clear ruby-red color with lovely garnet highlights.

The nose is expressive and delicate, marked by aromas of fresh red fruits (cherry, raspberry, redcurrant), complemented by a touch of floral and spicy notes.

The palate opens with a smooth and fresh attack, showing great liveliness. The tannins are fine and silky, giving way to a juicy, vibrant body. The finish is elegant and fruit-driven.

SERVING / FOOD PAIRINGS

SERVING: 16°C.

FOOD PAIRINGS: A perfect cuvée to pair with roast chicken, grilled salmon, or tuna tataki.

