

La Maison Bleue

Pinot Noir

Vin de France - 2024 - **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

Deep and sustained colour.

Nose of blackcurrant and blueberry with a touch of liquorice.

The mouth is fleshy and the tannic structure is present with melted tannins.

SERVING / FOOD PAIRINGS

SERVING: 16°C.

FOOD PAIRINGS: This wine is ideally paired with grilled meats, dishes cooked in sauce or a plate of cheeses.

