



La Maison Bleue

Vin de France - 2025 - **ROSÉ**

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 sauvignon 66%, Merlot 25%, Cabernet franc 9%

WINEMAKING / AGEING: Traditionals.

TASTING

This rosé displays a pale color with salmon-pink highlights. The nose is fresh and expressive, with notes of crisp red fruits, lifted by a touch of citrus and a very subtle vegetal hint, signature of Cabernet Sauvignon.

The attack is lively and refreshing, with great tension. The mid-palate is generous and fruity, balanced by a freshness that extends the tasting experience.

SERVING / FOOD PAIRINGS

SERVING: Serve between 8° and 10°C.

FOOD PAIRINGS: Ideal to pair with salmon tartare, grilled sea bream, Lebanese tabbouleh, mildly spiced chicken kofta, or lemon chicken skewers.

