



# AMUSE



## Amuse, Merlot, Vin de France, Rouge, 2024

Vin de France, VSIG, France

### PRESENTATION

The "AMUSE" wine range is an invitation to explore France and its capital, Paris. With a logo featuring three stacked "A"s, it subtly nods to the Eiffel Tower, an iconic symbol of French culture. "AMUSE" offers easy-to-drink wines, perfect for moments of conviviality and sharing. These light, fruity wines embody a simple and joyful experience, making them ideal for discovering and savoring the French art of living, all while evoking the elegance and charm of Paris.

### TERROIR

The grapes come from two types: acidic with pebbles in the valleys giving smoky aromas to the wines and clay and limestone on the slopes giving full-bodied wines.

### WINEMAKING

Mechanical harvesting. The grapes from the valleys undergo a traditional 10-day vinification, while those grown on the hillsides undergo thermovinification. The malolactic fermentation is carried out in its entirety.

### VARIETAL

Merlot 100%

### TASTING

In a very bright red color, this Merlot offers beautiful aromas of red fruits with notes of red pepper. With a round attack, the mouth is long and fruity in the finish.

### FOOD PAIRINGS

It pairs perfectly with cold cuts, grilled meats, and cheeses.  
Serve at 18°C.

