



AMUSE



Amuse, Merlot, Vin de France, Rouge, 2022

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.

