

La Maison Bleue

Merlot

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: Merlot

WINEMAKING / AGEING: Traditionals.

TASTING

Intense and dark colour.

Expressive nose of small black fruit berries but also chocolate notes characteristic of a sunny vintage.

Velvety and fleshy, this wine will allow you to appreciate the Merlot grape variety.

SERVING / FOOD PAIRINGS

SERVING: 16°C.

FOOD PAIRINGS: This wine is ideally paired as an aperitif, with red meat or a plate of Kosher cheeses.



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