



AMUSE

Amuse, Chardonnay, Vin de France, Blanc, 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 limestone and marly soils.

WINEMAKING

The grapes are harvested early in the morning and pressed directly. The juice is cold settled before starting fermentation at a relatively low temperature. Our Chardonnay is aged on lees in tank for about three months.

VARIETAL

Chardonnay 100%

TASTING

This wine has a beautiful golden color. Aromatic, elegant, and generous, it offers delicious aromas of pear and pineapple.

FOOD PAIRINGS

This Chardonnay pairs perfectly with fish and seafood dishes. It is also excellent on its own as an aperitif. Serve at 10°C.

