



AMUSE



Amuse, Cabernet Sauvignon, 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 deep and gravelly soils.

WINEMAKING

The Cabernet Sauvignon grapes are harvested at perfect ripeness. In order to obtain a rich and complex wine, the winemaking process includes a maceration of 6 to 10 days and a hot pre-fermentation maceration.

VARIETAL

Cabernet sauvignon 100%

TASTING

This wine has a beautiful deep red color. It exhales delicious aromas of blackcurrant and strawberry enhanced by notes of green pepper, very typical of the cabernet sauvignon grape variety. It is an elegant, complex, and velvety wine.

FOOD PAIRINGS

Its rich and complex aromas will pair perfectly with traditional cuisine (shepherd's pie, gratins, pepper steak), grilled meats, and cheeses. Serve at 17°C.

