

THE BRAND

Drinking the Maison Française wines is all about enjoying the true French way of life. The brand embodies everything about the French countryside, where people take time to indulge in the simple yet refined pleasures of life.

TERROIR

The Malbec grape variety is particularly known for its powerful flavours and fruity aromas. This fiery grape of character is perfect for making full-flavoured, fruity rosés. Its perfumes of spice and dried fruit, with light tannins offer delicious rosé that can easily be paired with any light summer dishes.

The Malbec grapes selected to craft this outstanding rosé have been carefully sourced from some of the freshest Pays d'Oc vineyards. These very well suited terroirs, located on high slopes, are influenced by Pyrenean mountains and Atlantic Ocean. With water currents from the ocean avoiding extreme temperatures and mountains proximity enhancing temperature shift from day to night, the growing season in this area is very long, leading to an exceptional aromatic persistence in the fruit. The resulting wine is well balanced and full with aromas.

WINEMAKING

The grapes are harvested at night, when the temperatures are low, to avoid oxidation and preserve the freshness of the fruit. After a gentle pressing, the juices ferment at a low temperature (16/18°C), enhancing the elegant aromatic profile of the variety. The wine stays on its fine lees on stainless steel tanks for 3 months and is stirred periodically providing a smooth texture.

WINEMAKER'S NOTE

Salmon pink with purple hints. The bouquet releases lovely aromas of fresh red berries as raspberry and strawberries. Hints of floral notes, with delicate violet. A tender caress in the mouth with a delicious fruity sensation. A full bodied impression balanced by a refreshing length.

WINE AND FOOD PAIRING

Enjoy this wine chilled, as an aperitif or with prawn risotto, chicken parmigiana, sardines on toast with sweet pickled red onion.

MAISON
Française



IGP PAYS D'OC
100% MALBEC