



Maison 2018

Why Maison? While French loving wineries in Lebanon tend to call their high-end wines "Chateau", we always preferred the warmth of a family House, to the cold emptiness of a manor. When the time came to find a name for our house wine, a delicious blend of Syrah and Cinsaut, I simply opted for "Maison" (French for "house"). – Captain Habib Karam

Wine Type	Red wine
Grape Variety	Syrah and Cinsaut
Appellation	Jezzine, Southern Lebanon
Fermentation	100% in stainless steel
Maturation	Aged in stainless steel tanks.
Serving	Best served at 16°C with hot dishes and in the summer at 11°C with raw fish.
Decanting	No decanting necessary prior to savoring.

Winemaking & Tasting Notes Our aim is to produce a red wine that would be enjoyed within a year of its birth, while also having a serious potential for aging. This wine can be enjoyed in winter at room temperature or chilled during summertime. The varietals grown at high altitudes are handpicked and vinified using special techniques, culminating in a fresh, fruity, supple wine with soft tannins.

Food Pairing All types of pasta, pizza, white or red meat and sushi or tuna carpaccio.

Specifics

Alcohol %	12.5%
Total Acidity (sulfuric a./l)	4.45
Residual Sugar (g/l)	< 1