











Why Maison?

While French loving wineries in Lebanon tend to call their high-end wines "Château", 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 Viognier, Semillon and Ugni Blanc, I simply opted for "Maison" (French for "house").
– Captain Habib Karam

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|  | Wine Type | White wine |
|  | Grape Variety | Viognier, Semillon and Ugni Blanc |
|  | Appellation | Jezzine, Southern Lebanon |
|  | Fermentation | 100% in stainless steel |
|  | Serving | Best served chilled at 8 - 10°C |
|  | Decanting | No decanting is necessary prior to savoring |

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|  | Winemaking & Tasting Notes | High-altitude handpicked grapes at optimum maturity give this dry white wine its marked freshness, rounded acidity and fruit filled length. It has white raisin aromas with citrus fruits, acacia and hints of bergamot. |
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|  | Food Pairing | Pairs well with all types of raw or cooked seafood, green salads and white meat |
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| Specifics | Alcohol % | → 13.5% |
| | Total Acidity (sulfuric a./l) | → 3.90 |
| | Residual Sugar (g/l) | → 0.80 |
| | pH | → 3.45 |