











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 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 Malolactic fermentation
 Serving	Best served at 16°C with hot dishes and in the summer at 11°C with raw fish
 Decanting	No decanting is 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 serious potential for ageing. 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.
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 Food Pairing	All types of pasta, pizza, white or red meat and sushi or tuna carpaccio
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Specifics	Alcohol % → 13.5%
	Total Acidity (sulfuric a./l) → 3.2
	Residual Sugar (g/l) → 1.9