











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

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

 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, lemons, 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 % —————>	12.5%
	Total Acidity (sulfuric a./l) —————>	3.2
	Residual Sugar (g/l) —————>	0.2