



**CHATEAU KEFRAYA**  
A TERROIR, A SOUL, A GREAT WINE



## Les Bretèches White 2015

*Les Bretèches White is a fresh wine characterized by the Muscat à Petits Grains, A noble grape varietal planted in the Bekaa Valley that expresses the Lebanese terroir. With a nose of white flowers, les Bretèches White combines intense refreshing notes of exotic fruits and citrus on the palate.*

### **WINEMAKER**

Fabrice Guiberteau

### **REGION**

Bekaa Valley

### **GRAPE VARIETIES**

50% Sauvignon Blanc, 20% Viognier, 12% Muscat Blanc à petits grains, 12% Bourboulenc, 8% Verdejo.

### **TERROIR**

To highlight the freshness of the wine, the white grapes are planted on the west side of the Domaine, with a high altitude, and deep silty soils to keep a good water reserve for the summer.

### **CULTURE & VINIFICATION**

A sustainable wine growing program allows for biodiversity in a healthy environment. An exclusively manual harvest on the estate vineyards. After destemming, berries are softly crushed and placed in pneumatic press under a non-oxidative atmosphere. Follow the "debouillage" (or settling) at 5 °C and alcoholic fermentation at a controlled temperature of about 16-17°C.

### **AGEING**

In steel tanks before bottling at the Château 6 months after vinification and stability control.

### **TASTING NOTES**

**Eye:** A clear pale yellow, with slight gold highlights.

**Nose:** The first bouquet is fresh with good intensity, revealing subtle notes of boxwood, white flowers, honey and flinty notes. The second bouquet offers exotic fruits, peach and fresh melon notes. The nose is clear, flawless, refined with a beautiful complexity..

**Palate:** Balanced and fresh on the palate, with sauvignon notes mixed with exotic flavors of apricot and fresh mango.

### **FOOD PAIRING**

Best with salads, Lebanese mezze as well as seafood and grilled fish.

### **TEMPERATURE**

Serve well chilled around 42°F (6°C) - Drink it young to best enjoy the freshness and fruit.

### **TECHNICALS**

Alcohol: 13%, Total Acidity:4.25 g/l, Residual Sugar: 0.8 g/l

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