



CHATEAU KEFRAYA
A TERROIR, A SOUL, A GREAT WINE



Vegan wine



Les Bretèches Red 2014

Les Bretèches is a fresh red wine marked by Cinsault, a grape varietal historically planted in the Bekaa Valley that expresses the Lebanese terroir. With a finely spiced nose of blackcurrant, Les Bretèches reveals silky tannins and generous red fruit flavors.

WINEMAKER

Fabrice Guiberteau

REGION

Bekaa Valley

GRAPE VARIETIES

40% Syrah, 35% Cinsault, 15% Cabernet Sauvignon, 5% Carignan, 5% Tempranillo.

TERROIR

Cinsault on clay-limestone cambisol, as the Syrah, Cabernet Sauvignon, Tempranillo and Carignan are on silty clay and clay-limestone with marly subsoil.

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 crushed and placed in tanks. Alcoholic fermentation and maceration takes place in thermo-regulated stainless steel tanks for a period of one to three weeks with temperatures ranging from 23 to 26 degrees depending in the variety. Malolactic fermentation takes place in concrete tanks.

AGING

Maturation in tanks for at least 24 months. Bottling at the château, 28 months after vinification and stability control.

TASTING NOTES

Eye: Clear and bright, dark ruby.

Nose: Fresh with a good intensity, revealing subtle notes of red fruits, spices and cherry as well as slightly floral notes. The second bouquet is more delicate offering notes of blackberry, forest fruit, curry and a slight touch of pepper. The nose is clear, flawless, delicate and complex.

Palate: The first impression is full and textured. On the palate, the wine is balanced and round with a slightly spicy finish. The structured is defined by strong, soft tannins.

FOOD PAIRING

Excellent with grilled meats as well as slightly spicy dishes.

TEMPERATURE

Serve around 60°F (16°C) - A good ageing potential up to 5 to 8 years. Drink it young to best enjoy the freshness and fruit.

TECHNICALS

Alcohol: 13.5%, Total Acidity: 3.32 g/l, Residual Sugar: 1.8 g/l

Imported & distributed by **COGNAC one**