



CHATEAU KEFRAYA
A TERROIR, A SOUL, A GREAT WINE



Vegan wine



Les Bretèches White 2016

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

43% Viognier, 20% Muscat Blanc, 20% Sauvignon Blanc, 10% Bourboulenc, 7% 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 "debourbage" (or settling) at 5 °C and alcoholic fermentation at a controlled temperature of about 16-17°C. The wine is also vegan (complying with international standards but not yet certified).

AGING

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, apricot and flinty notes, as well as notes of white flowers and honey. The second bouquet offers exotic fruits, peach and fresh melon notes. The nose is clear, flawless, and refined with a beautiful complexity.

Palate: Balanced and fresh on the palate, with Sauvignon notes mixed with exotic flavors of apricot and fresh mango from the Muscat and Viognier.

FOOD PAIRING

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

TEMPERATURE

Serve well chilled around 42°F (6°C) – Best served young but can be drunk up to 3 years after vintage date.

TECHNICALS

Alcohol: 13.5%, Total Acidity: 4.68 g/l, Residual Sugar: 1.2 g/l

Imported & distributed by **COGNAC one**