



Vegan wine

MYST 2018

Glamorous Myst distinguishes itself by a bright pink robe, with silvery glints. Feather-shaped, the label is a symbol of lightness. Aromas of the charming Lebanese Cinsault reveal subtle floral nuances, while the Syrah softly fills the palate with flavors of redcurrant, strawberry, and a final hint of blackcurrant.



WINEMAKER

Fabrice Guiberteau

REGION

Bekaa Valley

GRAPE VARIETIES

35% **Syrah**, 25% **Grenache**, 20% **Tempranillo**, 15% **Mourvèdre**, 5% **Cinsault**

TERROIR

Clay-limestone, silty clay, and gravel. The vines are 17 years old.

VINE DENSITY

1600 to 4000 vines per hectare

YIELD IN HECTOLITERS

38 hectoliters per hectare

CULTURE & VINIFICATION

A sustainable wine growing program allows for biodiversity in a healthy environment. An exclusively manual harvest on the estate vineyards. This rosé wine is made by direct pneumatic pressing under controlled atmosphere combining Inertys technology with juices selection. The juice is immediately bled away from the skin followed by the "Debourbage" (or settling) at 8°C. Alcoholic fermentation takes place at a controlled temperature of about 14-16°C.

AGING

In **steel tanks** before bottling at the Château **3 months after vinification** and stability control.

TASTING NOTES

Eye: Pastel rose petal color with brilliant silver highlights.

Nose: The first bouquet is fresh, with a fine intensity revealing subtle notes of citrus, red fruits, and lychee mixed with slight notes of peach and redcurrant. The second bouquet is exotic, offering aromatic hints of passion fruit and melon. The nose is clear, delicate, and complex.

Palate: The first impression is round and fresh. This wine is refined, refreshing, elegant, and full of aromas. We find dominant notes of exotic fruits, cherries, strawberry, and blackcurrant. The aromatic persistence and finish are both long and sustained.

FOOD PAIRING

It goes well with grilled meats.

TEMPERATURE

Serve well chilled around 42°F (6°C).

TECHNICALS

Alcohol: 13%, Total Acidity: 2.89 g/l, Residual Sugar: 1.3 g/l

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