



Vegan wine

BLANC DE BLANCS 2018

Since the year 2000 and “La Cuvée d’Aïda,” each Blanc de Blancs vintage is a tribute to an opera bearing the name of a lady. The atypical trio Viognier, Chardonnay, and Muscat à petit grains blossoms at an altitude of 1100 meters above the Mediterranean Sea in the snowy Bekaa Valley.



WINEMAKER

Fabrice Guiberteau

REGION

Bekaa Valley

GRAPE VARIETIES

45% Viognier, 22% Sauvignon Blanc, 14% Chardonnay, 12% Muscat Blanc, 7% Clairette

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. The 20-year-old vines are rooted in soil made up of Jurassic clay-limestone and clay-loam. Yield: 52 hl/ hectare.

VINTAGE

This vintage benefited from exceptional rain in June that delayed the drought cycle in non-irrigated conditions. As a result, the 2018 white wines are fresher and more aromatic. Harvest was between August 12 – September 10th.

CULTURE & VINIFICATION

After destemming, the berries undergo maceration on the skins. The grapes are then pressed in pneumatic press under controlled atmosphere. Cold liquid stabilization at 46°F (8°C) followed by an alcohol fermentation at 60°F (16°C) and stabilization. Bottling at the chateau, three months after vinification.

TASTING NOTES

Eye: A brilliant, clear yellow with silver highlights.

Nose: The first bouquet reveals floral notes nuanced by hints of apricot and exotic fruits. The second bouquet is more complex and offers notes of peach and verbena, punctuated with mineral notes. The nose is clear and very elegant with a pleasant aromatic freshness.

Palate: The initial impression is full and round. This wine is unctuous, fresh and aromatic. The floral notes are very present and associated with an exotic and mineral contrast.

FOOD PAIRING

Perfect with Lebanese mezze, smoked salmon, grilled or poached shellfish, cooked fish in sauce, or goat cheese. Serve chilled around 46°F (8°C).

TECHNICALS

Alcohol: 13%, Total Acidity: 3.01 g/l, Residual Sugar: 1.2 g/l

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