



Vegan wine

Comte de M 2013

91 pts



A tribute to the Phoenicians who used to grow their vineyards in the Bekaa Valley 6,000 years ago, this cuvée is born on the same soil, after a careful selection of our finest parcels culminating at 1,100 meters. A subtle balance between fine oak and inherent fruit, Comte de M is Château Kefraya's Grand Cru.



WINEMAKER

Fabrice Guiberteau

REGION

Bekaa Valley

GRAPE VARIETIES

55% Cabernet Sauvignon, 21% Cabernet Franc, 14% Syrah, 10% Mourvèdre

TERROIR

Cabernet Sauvignon and Cabernet Franc on clay and limestone soil, Syrah on clay and silt, Mourvèdre on rocks

CULTURE & VINIFICATION

Manual harvest, with the selection at the vineyard of the best grapes from the best clay-chalk soils. Vinification in 60 hl oak barrels for a maceration period of two weeks including five days of cold pre-fermentation maceration. Fermentation is done at a controlled temperature varying between 20- 22°C (68-72°F) before malolactic fermentation.

AGING

100% of the wine is aged for 23 months in fine-grained French new oak barrels. Bottling at the Château.

TASTING NOTES

Eye: A deep intense ruby colored wine, clear and brilliant with garnet reflections.

Nose: The first bouquet is very intense with notes of fresh red fruits, spices, chocolate, woody, toasted, smoky, menthol, cigar, blackberry, forest fruit, and cloves. There are second notes of rosewood, new leather, meat, and glazed red fruits.

Palate: The wine is fresh, full-bodied, powerful, and complex. The tannins are well-structured and the oak perfectly integrated. A sustained and powerful finish.

FOOD PAIRING

Perfect with sauced game, black truffles, and matured cheese.

TEMPERATURE

Serve around 60-62°F (16-17°C) and decant for at least one hour before drinking. You can drink now but will improve for at least 25 years (if laid down correctly).

TECHNICALS

Alcohol: 14.5%, Total Acidity: 3.58 g/l, Residual Sugar: 2.2 g/l

PRODUCTION

3200 cases

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one