



CHATEAU KEFRAYA
A TERROIR, A SOUL, A GREAT WINE



Vegan wine

Les Coteaux 2016

Named after Château Kefraya's very first red wine, launched in 1979, Les Coteaux is a wine with proud heritage. With its slight hint of oak, it has the fruit and the freshness to be appreciated upon release or after a few years of aging.



WINEMAKER

Fabrice Guiberteau

REGION

Bekaa Valley

GRAPE VARIETIES

30% Cabernet Sauvignon, 25% Marselan, 20% Syrah, 15% Tempranillo, 5% Cinsault

TERROIR

Clay-limestone, clay, silt, sand and gravel.

CULTURE & VINIFICATION

A sustainable wine growing program allows for biodiversity in a healthy environment. An exclusively manual harvest on the estate vineyards is followed by optic sorting. Maceration in stainless steel vats for two to three weeks according to their phenolic potential and maturity level. The vinification is carried out in controlled temperatures of 75-77°F (24-25 °C) with short pump overs, followed by malolactic fermentation in concrete tanks. The wine is placed in oak barrels just after the malolactic fermentation.

AGING

For 11 months: 55% in 225L French oak barrels (96% in one-year-old barrels and 4% in 2-year-old barrels) and 45% in tanks. Bottling at the Chateau 16 months after vinification.

TASTING NOTES

Eye: A brilliant clear purple, with silver highlights.

Nose: The first bouquet is expressive with a good intensity. Complex, it reveals notes of smokiness, vanilla along with notes of black fruits, roasted coffee and cocoa that subtly combine with pronounced notes of red fruits. The wood gives way to notes of licorice, white pepper, and clove.

Palate: The wine is full, rich and powerful on the palate with notes of wood and black fruit. The wood component is apparent without being aggressive and combines perfectly with the aromas of the nose. The finish is sustained and powerful.

FOOD PAIRING

Grilled meat, cheese, as well as lightly spiced dishes.

TEMPERATURE

Serve around 62°F (17°C). You can drink now but will improve between 8-12 years.

TECHNICALS

Alcohol: 14%, Total Acidity: 3.83 g/l, Residual Sugar: 1.5g/l

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