





## Vegan wine

EGRANDV



**GRAPE VARIETIES TERROIR** 

# Comte de M 2014

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. Aged 18 months in French oak barrels, this wine offers a complex bouquet of black fruits and cedar wood, while revealing a velvety mouth and wellmelted tannins. A subtle balance between fine oak and inherent fruit, Comte de M is Château Kefraya's Grand Cru.

> Fabrice Guiberteau Bekaa Vallev 80% Cabernet Sauvignon, 20% Syrah Cabernet Sauvignon on clay and limestone soil, Syrah on clay and silt

### **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 prefermentation maceration. Fermentation is done at a controlled temperature varying between 20-22°C (68-72°F) before malolactic fermentation.

#### **AGING**

Aged for 22 months in 95% fine-grained French new oak barrels, 5% in one-year-old 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%, Total Acidity: 3.58 g/l, Residual Sugar: 2.2 g/l

#### **PRODUCTION**

1500 cases



COMTE DE

