



## Vegan wine

## Comte de M 2014



90 pts



### WINEMAKER

Fabrice Guiberteau

### REGION

Bekaa Valley

### GRAPE VARIETIES

80% Cabernet Sauvignon, 20% Syrah

### TERROIR

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 pre-fermentation 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

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