



Les Bretèches Red 2017

Les Bretèches is a fresh red wine marked by Cinsault, a grape varietal historically planted in the Bekaa Valley that expresses the Lebanese terroir. With a finely spiced nose of blackcurrant, Les Bretèches reveals silky tannins and generous red fruit flavors.

WINEMAKER

Fabrice Guiberteau

REGION

Bekaa Valley

GRAPE VARIETIES

45% Syrah, 20% Cinsault, 18% Cabernet Sauvignon, 12% Tempranillo, 5% Marselan

TERROIR

Cinsault on clay-limestone cambisol, as the Syrah, Cabernet Sauvignon, Tempranillo and Carignan are on silty clay and clay-limestone with marly subsoil.

CULTURE & VINIFICATION

A sustainable wine growing program allows for biodiversity in a healthy environment. An exclusively manual harvest on the estate vineyards. After destemming, berries are crushed and placed in tanks. Alcoholic fermentation and maceration takes place in thermo-regulated stainless steel tanks for a period of one to three weeks with temperatures ranging from 71-75°F (22-24°C) depending on the variety. Malolactic fermentation takes place in concrete tanks.

AGING

Maturation in tanks for at least 24 months. Bottling at the château, 28 months after vinification and stability control.

TASTING NOTES

Eye: Clear and bright, dark ruby.

Nose: Complex and good intensity, reveals subtle notes of spices, tobacco, red fruits, blackberry, and berries as well as slightly floral notes. The second bouquet is more delicate offering notes of pepper, licorice, as well as fresh leather, and gingerbread. The nose is rich and smooth.

Palate: The first impression is full and textured. On the palate, the wine is balanced and powerful with a slightly spicy finish. The structure is defined by melted tannins.

FOOD PAIRING

Excellent with grilled meats and slightly spicy dishes.

TEMPERATURE

Serve around 60°F (16°C) - A good aging potential up to 5 to 8 years. Drink it young to best enjoy the freshness and fruit.

TECHNICALS

Alcohol: 14%

