



CHATEAU KEFRAYA

A TERROIR, A SOUL, A GREAT WINE

# Château Kefraya Blanc 2023

*Organic-Certified*

## TECHNICAL INFORMATION

Varieties	Chardonnay, Vermentino
Alcohol	13,5 % vol
Acidity	3,43 g/l H <sub>2</sub> SO <sub>4</sub>
Residual Sugar	0,24 g/l
Soil	Clay-limestone on hillsides
Altitude	1050 m
Vine Age	23 years
Density	4000 ceps/ha
Yield	49 hl/ha

## WINEMAKING

Harvest	Exclusively manual harvest with sorting in the vineyard of the best bunches at optimal maturity. Optical sorting of the harvest. Winemaking line under inerting.
Vinification	After destemming, the berries undergo skin maceration. The grapes are then pressed in a pneumatic press with a selection of juices. Cold static settling at 8 degrees, followed by cold liquid stabilization; then alcoholic fermentation in 400-Liter barrels at a controlled temperature of around 16-18 degrees. After fermentation, the wines are protein and tartaric stabilized. No use of wood chips.
Ageing	2/3 in vats and 1/3 for 6 months in 400L 1-wine barrels.
Bottling	At the castle, after breeding. Nomaticork corks.

## SENSORY PROFILE

Eye	Yellow wine, clear and bright, with golden reflections.
Nose	The first nose is very expressive and of strong intensity brought by the Vermentino. The Chardonnay brings structure and complexity. The aromatic profile is intense and revolves around fresh honey, passion fruit, jasmine and honeysuckle. These notes mingle with those of melon and grapefruit around a very delicate woodiness, just intended to carry the flavor in the mouth. The second nose offers a very beautiful profile in complexity around notes of citrus and minerality brought by the synergy of Chardonnay and Vermentino. This second nose, very delicate, fully expresses complex notes of white fruits, flint and lemon blossom. The nose is very intense, fresh and delicate.
Palate	The attack is round and ample. On the palate, the wine is suave and complex. Vinification in barrels subtly marks the wine with finely woody and brioche notes, blending elegantly with fruity and floral notes. The palate is creamy and fresh, offering a beautiful aromatic persistence.

## TASTING

Serving Temperature	Serve between 6 and 9 degrees
Food Pairing	Grilled or cooked fish, white meats, lightly matured goat's or sheep's cheese.
Ageing Potential	This wine is intended primarily to be enjoyed young, within 5 years of its vintage.

