



CHATEAU KEFRAYA
A TERROIR, A SOUL, A GREAT WINE



Vegan wine



Les Coteaux 2019

Named after Château Kefraya's very first red wine, launched in 1979, Les Coteaux is a sustainable wine with a 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% Syrah, 20% Cabernet Sauvignon, 20% Cabernet Franc, 15% Tempranillo, and 15% Marselan - **organic**

TERROIR

The vineyard spreads over 300 hectares of terraced slopes, 1000 meters above the Mediterranean Sea, on the foothills of Mount Barouk in the Bekaa Valley. Clay-limestone, clay-chalk, sandy, and gravelly soils compose a real mosaic of terroirs.

The 15-year-old vines enjoy exceptional sun exposure with no irrigation. They are mainly trellised with a planting density of 4000 vines per hectare and an average yield limited to 35 Hl/ha. All our wines are vegan, and our vineyards are **organic-certified**.

CULTURE & VINIFICATION

A sustainable wine-growing policy allows the vines to flourish while respecting the terroir's expression. An exclusively manual harvest on the estate vineyards is followed by optic sorting. Maceration takes place for two to three weeks in stainless steel vats, according to their phenolic potential and maturity level. Vinification at a controlled temperature of 24-25 degrees with short pump overs. Malolactic fermentation takes place in concrete tanks. The wine is placed in oak barrels just after the malolactic fermentation.

AGING

For 27 months, 35% of the wines are aged in 225L French oak barrels, the majority in 1 wine barrel. The remaining 65% is in vats. They are bottled at the château for 16 months after the vinification.

TASTING NOTES

The first bouquet of Les Coteaux is expressive and intense. It reveals complex smokiness, vanilla, and coffee notes that subtly combine with pronounced notes of blackcurrant and cherries. The wood gives way to notes of licorice, pepper, and curry.

The wine is full, rich, and powerful on the palate, with wood and black fruit notes. The wood component is apparent without aggression and combines perfectly with the fruit. The finish is sustained and powerful.

FOOD PAIRING

Grilled meat, cheese, and lightly spiced dishes.

TEMPERATURE

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

TECHNICALS

Alcohol: 14%, Total Acidity: 3.78 g/l, Residual Sugar: 0.91 g/l, pH: 3.33

PRODUCTION

3,000 cases, bottled in 12-packs

Imported & distributed by **COGNAC One**