

BLANC DE BLANCS 2022 - VIN DE LA BEKAA



CLASSIFICATION

BEKAA VALLEY
GRAND VIN DE LA BEKAA

VARIETALS

Viognier, Chardonnay, Muscat
Blanc, Sauvignon Blanc

HARVEST PERIOD

Harvest by hand in August

AREA OF ORIGIN

BEKAA VALLEY- LEBANON

ABV

13% by Volume

AVAILABLE SIZES

750ML

SERVING TEMPERATURE

Serve fresh at 52°F.

SOIL TYPE

Clay. Chateau Kefraya grapes grow exclusively in Chateau Kefraya vineyard in the Lebanese Bekaa at 1,100 meters above the Mediterranean

PRODUCTION METHOD

After destemming, the berries undergo maceration on the skins. The grapes are then pressed in pneumatic press under controlled atmosphere. Cold liquid stabilization at 8 degrees then alcohol fermentation at a controlled 16 degrees and stabilization at the chateau, 3 months after vinification.

SENSORY ANALYSIS

A brilliant, clear yellow with silver highlights. The nose is intense and expressive. The first bouquet reveals floral notes nuanced by hints of apricot and exotic fruits. The second bouquet, more complex, offers notes of peach, linden tree and verbena, punctuated with mineral notes. The nose is clear and very elegant, with a pleasant aromatic freshness. The initial impression is full and round. This wine is unctuous, fresh and aromatic on the palate. The floral notes are very present and associated with a contrast of exotic and mineral notes. The organoleptic intensity is strong, and this wine offers a very nice palette of aromatic nuances.

FOOD PAIRING

Pairs well with fish and seafood, and Lebanese mezze.

WHITE WINE



CHATEAU KEFRAYA
A TERROIR. A SOUL. A GREAT WINE

CASES PER PALLET

70

CASES PER LAYER

7

BOTTLE PER CASE

12

CASE WEIGHT

35lb

CASE DIMENSIONS

(19/12/6.5) Inches

BOTTLE TYPE

Bourgogne

UPC CODE

691399151222

