

BRETÈCHES BLANC 2022 - VIN DE LA BEKAA

WHITE WINE

CLASSIFICATION

BEKAA VALLEY

VARIETALS

Muscat and Sauvignon Blanc

HARVEST PERIOD

Harvest by hand in August

AREA OF ORIGIN

BEKAA VALLEY- LEBANON

ABV

12% by Volume

AVAILABLE SIZES

750ML

SERVING TEMPERATURE

Serve fresh at 52°F.

SOIL TYPE

Sandy silty clay

PRODUCTION METHOD

After destemming and soft crushing, berries are pressed in pneumatic press under controlled atmosphere. 'Debourbage' at 8 degrees and alcoholic fermentation at a controlled temperature of approximately 16 degrees Celsius, in steel tanks at the château for 3 months after vinification and stability control

SENSORY ANALYSIS

A clear pale yellow, with slight golden highlights.

The first bouquet is fresh with good intensity, revealing subtle notes of muscat as well as exotic notes, with hints of white flowers and honey. The second bouquet, with exotic aromas, offers peach and fresh melon notes. The nose is clear, flawless, refined with a beautiful complexity.

The attack is lively and frank. The wine is balanced and fresh on the palate. The Muscat offers an exotic touch while the Sauvignon Blanc reveals fruity and mineral notes mixed with fresh mango and apricot.

FOOD PAIRING

Pairs well with fish and seafood, and Lebanese mezze.



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

Bordelaise

UPC CODE

691399051225

