

ADÉENNE 2020-CHATEAU BLANC

CLASSIFICATION
BEKAA VALLEY
GRAND VIN DE LA BEKAA

VARIETALS
Obeidi, Merweh and Mekssesse
(Indigenous white grape of
Lebanon)

HARVEST PERIOD
Harvest by hand in August

AREA OF ORIGIN
BEKAA VALLEY- LEBANON

ABV
14% by Volume

AVAILABLE SIZES
750ML

FOOD PAIRING
Pairs well with cold cuts, grilled
fish, seafood and Lebanese mezze.

SOIL
Sandy silty clay

PRODUCTION METHOD
In three-year-old French oak barrels, malolactic fermentation. No use of wood chips. 4 months in three-year-old barrels in order to obtain an unoaked wine where each grape variety reveals its typicity without the interference of the wood.

SENSORY ANALYSIS
Brilliant, clear yellow, with green highlights. The first nose, is fresh and delicate. It offers iodized notes as well as notes of thyme, bay leaves and green tea. The second nose, while evolving, offers more complex notes of rose and jasmine, associated with notes of chamomile, gladiolus and fresh coriander. The nose reveals rather aromatic plants than fruity notes. After aeration, a palette emerges ranging from fresh mint to lemongrass and finally bergamot. The attack is lively and lemony. On the palate the wine is astonishing and is nicely balanced and complex with an aromatic palette based on mineral notes. The palate is marked by iodized notes. Cold tea and chamomile notes are highlighted by a lemony structure. The tension of the wine on the palate makes it a particularly refreshing and astonishing wine with long lasting aromas.

SERVING TEMPERATURE Serve fresh at 52°F.

WHITE WINE



CHATEAU KEFRAYA
A TERROIR. A SOUL. A GREAT WINE

CASES PER PALLET
126

CASES PER LAYER
7

BOTTLE PER CASE
6

CASE WEIGHT
22lb

CASE DIMENSIONS
(20/12.6/3.6) Inches

BOTTLE TYPE
Amphora

UPC CODE
691399821224



www.rossiimport.com

