

LE CHATEAU 2010

GENERAL INFORMATION

Production: 2500 bottles

Varietals: 45% Cabernet Franc, 45% Syrah, 10% Cabernet Sauvignon.

Alcohol: 14.5% Vol.

TERROIR

Appellation: Mont Liban Wine - Bhamdoun

Area: 24 Ha of terraces (60 acres)

Elevation: From 950 to 1250 m

Climate: Mediterranean, cold and damp in winter, hot and dry from April to October

Soil Type: Clay, limestone.

VITICULTURE

Management: No pesticides or herbicides are used. Cover crops help maintain soil structure, avoid erosion and balance water availability. Vines are irrigated only during the first year.

Trellis: Double Guyot system

Harvest: Grapes are handpicked in cases of 20 kg when their potential alcohol and acidity are in the optimum balance for each varietal.

WINEMAKING

Grapes are selected and destemmed before beginning maceration. Natural fermentation (with no yeast added) takes place during a period of 3-4 weeks in stainless steel tanks at a controlled temperature of 22-25°C. When alcoholic fermentation is finished, the wine is pressed and stored until malolactic fermentation is complete. The wine is then aged in French oak barrels for 24 months, separated by varietal. Blends are selected using the clean finished wine. Bottle aging: 12+ months.

TASTING NOTES

Appearance: Dark red with purple hues.

Nose: Warm spices, subtle oak and ripe dark red fruit, with hints of tobacco leaf and bitter almond.

Palate: Black fruit with white pepper notes, lush depth and silky mouthfeel, with satisfying length in the palate.

Serving temperature: 16-18°C

Conservation / Cellaring potential: *Le Chateau 2010* is at an optimum consumption time, but it will continue to evolve favorably for many years.

Food pairings: Beautifully paired with grilled meat or roasted lamb. Equally pleasing with food, or without.

