



CUVEE DE LA CITADELLE 2016

Batroun

Clos du Phoenix, Beirut, Lebanon

eCommerce # 282854 | 13.0 % alc./vol.

Organic



It blends the strength of the Syrah, the fruitiness of the Grenache and lightness of the Mourvèdre expressing the warmth of Lebanese wines. This elegant blend offers a nose marked by raspberry and spices. Soft tannins on the palate, joyful and easy to drink.

Terroir:

The vineyard, owned by the Chédid and Anid families, consists of 18,000 vines spread over 6+ Ha. It is planted in North Lebanon in the village of Eddé (Batroun region) at ~350 m elevation. It is one of the rare terroir wine produced in Lebanon. The clay and limestone soil and the microclimate of the Batroun region are ideal for nurturing quality wines.



Vinification:

Hand harvested. Whole grapes are de-stemmed and crushed, put in stainless steel vats, ~2.5 week alcoholic fermentation. Then pressing and malolactic fermentation. Aged 1 year for stainless steel and 1 year in barrels and cellared over 3 years in the bottle.

Varieties: Syrah 60%, Grenache 25%, Mourvèdre 15%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Excellent with grilled red meat, lamb, poultry and cheeses.

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