CHÂTEAU KEFRAYA

2021

CHÂTEAU KEFRAYA BLANC DE BLANCS

BEKKA VALLEY · LEBANON · ASIA

TECHNICAL DETAILS

The Estate

Located in the West Bekaa Valley, the large estate of Château Kefraya has been the Bustros family's property for generations. The castle is built starting 1946 on an artificial hill used by the Romans centuries ago to observe their troop movements.

Wine Making

After destemming, berries undergo maceration on skins. Grapes are then pressed with the pneumatic press and their juices are selected. Static debourbage by refrigeration at 5 degrees is followed by alcoholic fermentation at a controlled temperature of approximately 16 degrees. After fermentation, the wines are stabilized with regards to protein and tartaric acid.

Food Suggestions

Pairs well with pork, shellfish, poultry dishes, and lean fish.

TASTING NOTES

Chateau Kefraya Blanc de Blancs, a brilliant, clear yellow with gold highlights. The nose is clear and elegant with a very fine complexity. The first bouquet is very expressive, revealing intense Muscat and floral notes with hints of apricot. The second bouquet is fruitier and offers notes of peach, watermelon and fresh apricots with discrete notes of white flowers. The initial impression is lively and full-bodied. This wine is round, fresh and aromatic on the palate. It has nuanced, exotic notes underpinned with honey and lilac.

Viognier, Chardonnay, Sauvignon blanc, Bourboulenc & Ugni blanc grape blend. This wine contains allergens, sulfites.







ATTRIBUTES

• Available Size: 750mL (12 pc)

• Vegan

• ABV%: 13

• Class: White

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Importer & Distributor of Wines & Sirits

