

# LA RENAISSANCE 2006

## GENERAL INFORMATION

**Production:** 12,000 bottles

**Varietals:** 60% Merlot; 40% Cabernet sauvignon

**Alcohol:** 14%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 hand-picked 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:** Bright deep red-high intensity of color for its age.

**Nose:** Brilliant harmony and huge potential. Lively and delicate bouquet with wild berry aromas, fruit confit and dark chocolate. Fresh, balsamic and cedar notes.

**Palate:** Ripe cherries and toasted bread flavors on the palate, balanced with soft tannins that make a long and round finish.

**Serving temperature:** 16-18°C

**Conservation / Cellaring potential:** *La Renaissance 2006* is at an optimum consumption time, but it will continue to evolve favorably for many years. **Food pairings:** red meat, cheeses and hot appetizers.

