

LA RENAISSANCE 2011

GENERAL INFORMATION

Production: 15,000 bottles

Varietals: 55% Merlot, 45% Cabernet Sauvignon

Alcohol: 15% Vol.

TERROIR

Appellation: Mont Liban Wine - Bhamdoun

Area: 24 Ha of terraces (60 acres)

Elevation: From 950 to 1250 meters

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. 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: 36+ months.

TASTING NOTES

Appearance: Deep ruby red color.

Nose: Very earthy, mineral aromas with notes of black sweet cherry, dried raisins, tobacco and pure cocoa, with a hint of leather and freshly ground pepper.

Palate: Soft structured tannins, with a crisp and balanced acidity. Liquorice and a recurrence of cocoa notes. Very long and clean aftertaste.

Serving temperature: 16-18°C

Conservation / Cellaring potential: *La Renaissance 2011* is at an optimum consumption time, but it will continue to evolve favorably for many years.

Food pairings: Decant it to enjoy with roast meats in winter or lightly chilled on a fresh summer evening.

