

LA RENAISSANCE 2012

GENERAL INFORMATION

Production: 19,000 bottles

Varietals: 60% Merlot, 40% Cabernet Sauvignon

Alcohol: 14.5%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: Intense ruby red color.

Nose: Warm spice, earthy aromas with notes of Morello cherry, rich cocoa, and freshly ground black pepper.

Palate: Soft structured tannins. Rich recurrence of dark red fruits and cocoa notes. Balanced acidity. Very long, clean and luxurious mouthfeel.

Serving temperature: 16-18°C

Conservation / Cellaring potential: *La Renaissance 2012* is at an optimum consumption time, but it will continue to evolve favorably for many years.

Food pairings: Decant and enjoy with roast meats, rich sauces or succulent summer grills.

