

Le Chateau 2009

GENERAL INFORMATION

Production: 3000 750 ml bottles, 400 Magnums (1.5 L)

Varietals: 40% Cabernet Franc, 40% Syrah, 20% Cabernet Sauvignon.

Alcohol: 14.5%Vol.

TERROIR

Appellation: Mont Lebanon --

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: Black cherry color, purple hues. Very high intensity. **Nose:** Aromas of soft violet and sweet red berries merge with warm spice like nutmeg and white pepper.

Palate: Dark red fruits claim the palate, with expressive tannins and beautiful roundness of structure. Mineral notes in the long finish.

Serving temperature: 16-18°C

Conservation / Cellaring potential: *Le Chateau 2009* is at an optimum consumption time, but it will continue to evolve favorably for many years.

Food pairings: Enjoy with caramelized red meat and lamb.

