

PETIT GESTE 2019

GENERAL INFORMATION

Production: 1000 bottles

Varietals: 70% Sauvignon Blanc, 30% Viognier

Alcohol: 13% vol.

TERROIR INFORMATION

Appellation: Mount Lebanon wine--Bhamdoun

Area: 24 Ha (60 acres) mountainside terraces

Altitude: 950-1250 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. Weeds are removed primarily by hand. Vines are irrigated only during first year of growth.

Trellis: Double Guyot

Harvest: Grapes are picked by vineyard in cases of 20 kg when their potential alcohol and acidity reach optimum balance for each varietal.

VINIFICATION

Grapes are destemmed and pressed before entry into stainless steel tanks for static clarification. Natural fermentation takes place over a period of 2-3 weeks within a controlled temperature range of 14-16°C. After fermentation is complete, sediments are removed during racking using a second tank. The Sauvignon Blanc and Viognier wines are stored separately until a blend is selected using clean, finished wine.

TASTING NOTES

Appearance: Clear, bright warm butter yellow.

Nose : Delicate bouquet with mimosa flower and hints of anise.

Palate: Delightfully fresh with bright acidity. Subtle notes of white peach and tropical fruit. Pleasing length in the mouth. A delight!

Serving temperature: 10-12°C.

Cellar potential: The Petit Geste 2019 is at its optimal consumption time but will continue to evolve favorably for the next 3-4 years.

Food pairings: Enjoy as a lovely aperitif or alongside grilled chicken and fish.

