

# PETIT GESTE 2018

## GENERAL INFORMATION

**Production:** 1000 bottles

**Varietals:** 70% Sauvignon Blanc, 30% Viognier

**Alcohol:** 13% vol.

## TERROIR INFORMATION

**Appellation:** Mount Lebanon wine--Bhamdoun

**Area:** 24 Ha of terraces (60 acres)

**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 the first year.

**Trellis:** Double Guyot

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

## 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 57-61 degrees. 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.

## NOTES DE DEGUSTATION

**Appearance:** Clear, bright warm butter yellow

**Nose:** Tropical bouquet with mineral notes. Floral qualities with a hint of anis.

**Palate:** Fresh with bright acidity and soft texture. Echoes of grapefruit and white peach notes offer a pleasant bitter touch. Round, mouth-filling and beautiful length in the mouth complete the experience.

**Serving temperature:** 10-12°C.

**Cellar potential:** The *Petit Geste 2018* is at its optimum consumption time but will continue to evolve favorably for the next 2-3 years.

**Food pairings:** Enjoy with poached salmon, gently warmed Camembert or as a refreshing aperitif.

