



CHATEAU KEFRAYA

A TERROIR, A SOUL, A GREAT WINE

Les Bretèches Blanc 2015



TECHNICAL INFORMATION

Varieties	Sauvignon Blanc, Viognier, Muscat à petits grains, Bourboulenc, Verdejo
Alcohol	13 % vol
Acidity	4.25 g/l Tar.Ac.
Residual Sugar	0.8 g/l

WINEMAKING

Harvest	Exclusively manually on the estate vineyards.
Vinification	After destemming and soft crushing, berries are conveyed to the pneumatic press under a non-oxidative atmosphere. 'Debourbage' at 5 degrees and alcoholic fermentation at a controlled temperature of approximately 16-17 degrees.
Ageing	In steel tanks
Bottling	At the château, 6 months after vinification and stability control, using premium 44-24mm natural corks.

SENSORY PROFILE

Eye	A clear pale yellow, with slight gold highlights.
Nose	The first bouquet is fresh with good intensity, revealing subtle notes of boxwood, white flowers, honey and flinty notes. The second bouquet offers exotic fruits, peach and fresh melon notes. The nose is clear, flawless, refined with a beautiful complexity.
Palate	Balanced and fresh on the palate, with sauvignon notes mixed with exotic flavors of apricot and fresh mango.

TASTING

Serving Temperature	Serve well chilled, between 5 and 7 degrees.
Food Pairing	Lebanese salads and mezze dishes like fattouche, tabboulé, hommos etc., oysters, mussels cooked in white wine and grilled fish.
Ageing Potential	This wine is best served young but can be drunk up to 3 years after the vintage date.

AWARDS 15/20 Bettane+Desseauve - France

SPECIFICITIES Les Bretèches gets its name from a "bretèche", a projecting window with floor openings originally used for defensive purposes, which is a feature of the castle on the Château Kefraya estate.