



Name of the Wine: CHATEAU

(Code: CH)

Color: Red

Grapes: Syrah 50%, Cabernet Sauvignon 30%, Merlot 20%

Soil: calcareous clay, ironstone

Harvest: picking and manual sorting

Vinification type: Vinification for 25 days at a temperature between 24& 28 degrees

Breeding: French oak barrels grained 80% and American oak 20%

Optimal tasting: 15 to 20 years

Bottle: Vintage 75 cl

Cork: 44x24

Box: 12 & 6 bottles lying

14% VOL

Tasting: intense color, ripe fruit nose, tannins present but rounded, fatty and mouthfeel.

Serving temperature: 16 °C

Gastronomic alliance: grilling, pasta, meat, "gibier"...

Oenologist: Hisham Geagea