



Château KEFRAYA – Blanc de Blancs 2008 – Cuvée d’Iphigénie en Tauride

Blanc de Blancs is the white wine from the “Celebration Wines” category

In technical terms

Elaboration of the wine: Blanc de Blancs 2008 is a blend of the grapes sauvignon blanc, viognier, chardonnay, clairette and ugni blanc.

Harvest: Exclusively manual harvest, with the selection at the vineyard of the best grapes with optimal maturity.

Vinification: After destemming, the berries undergo maceration on skins. The grapes are then pressed with the pneumatic press and their juices are selected. Static racking at 5 degrees cold temperature is followed by a cold liquid storing, then alcohol fermentation at a controlled temperature of approximately 16 degrees. After fermentation, the wines are stabilized with regards to protein and tartaric acid. No use of wood shavings. A small portion is kept in new French oak barrels.

Bottling: At the château, 3 months after vinification and stability control. First quality natural corks in 44-24 mm are used.

Ideal storage conditions: Bottles should be laid down in a place free from bad smells, with little lighting, at a constant temperature between 14 and 16 degrees and at a hygrometry level of 50%.



In analytical terms: Alcohol content: 13% vol; total acidity: 4.1 g/l H₂SO₄; residual sugar: 1.8 g/l

In organoleptic terms

Sight: A brilliant limpid yellow color with golden highlights.

Nose: The first bouquet is intense and expressive. It reveals intense notes of honey, apricot, peach and almond. The second bouquet is more floral and offers intense aromas of white flowers such as lilies and acacia, mixed with exotic fruits, such as mango and guava, along with hints of apricot. The nose is clear, flawless and elegant with a very fine density.

Palate: The initial impression is round and rich. This wine is well-balanced on the palate. It mainly displays notes of honey and almonds already sensed in the second bouquet, mixed with delicate notes of exotic fruits. The aromatic intensity is assertive, with a nice and long aftertaste.

General evaluation: Blanc de Blancs 2008 is a complex and very aromatic wine, with a delightful taste. It particularly addresses tasters with previous wine experience who are looking for a fine, elegant and complex “Celebration Wine”.

Tasting tips: To best appreciate Blanc de Blancs 2008, it is recommended to serve it well chilled, at approximately 8 degrees. This wine will grace your festive aperitif and will be perfect on your table as an accompaniment to elaborated Lebanese dishes, but also to smoked salmon, grilled or poached shellfish, cooked fish in sauces as well as goat cheese.