



Château KEFRAYA – Les Bretèches 2006

Les Bretèches 2006 is a red wine from the “Pleasure Wines” category

On the technical level

Elaboration of the wine: *Les Bretèches 2006 is a blend of 7 grapevines: Cabernet sauvignon, Syrah, Cinsaut, Mourvèdre, Tempranillo, Carignan and Grenache.*

Harvest: *Exclusively manual harvest.*

Vinification: *After destemming, berries undergo maceration in thermoregulated tanks. Different vinification schemes combine depending on each grape vine. Maceration time ranges from 8 to 20 days (with temperatures varying between 25 and 28 degrees), depending on the potentialities of each vine. After devatting and malolactic fermentation, blending of the first pressings with the best presses take place. No use of wood shavings.*

Bottling: *"Au Château", 9 months after vinification and stability control. Natural LBG cork. Bottle of the Bordeaux Tradition type.*

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%.*

On the analytic level: *Alcohol degree: 13.5% vol; Total acidity: 3.5 g/l H₂SO₄; Residual sugar: 1.3 g/l*

On the organoleptic level

Sight: *A brilliant, limpid and moderately intense crimson color.*

Nose: *The first bouquet has good intensity, revealing subtle notes of fresh red fruits. The second bouquet is more intense with marked notes of cherry, strawberry and jam. Nose is clear, flawless and delicate.*

Palate: *The first impression is straightforward. On the palate, it is well-structured, well-balanced, and round. It mainly displays notes of the red fruits noticed at the nose, with a dominant cherry flavor. Tannins are silky. Good aromatic persistence.*

General valuation: *Les Bretèches 2006 is a light red wine, easy to drink. It is mainly intended for tasters looking for a fruity “pleasure wine” with soft tannins to drink as soon as it is released or to preserve up to 3 years.*

Tasting tips: *To best appreciate Les Bretèches 2006, it is recommended to serve it according to one’s consumer taste, either slightly chilled, or at room temperature. It will be perfect on your table as an accompaniment to spicy oriental dishes, meats - whether grilled or cooked oriental-style with cumin, ginger or a mix of spices, as well as omelettes, delicatessen and all kinds of cheese.*

Awarded Distinctions

2008 – Silver medal at the Concours Mondial de Bruxelles (Belgium)

2007 – Silver medal (Best in class) at the International Wine & Spirits Competition (London)

