



Château KEFRAYA – Les Bretèches 2007

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

On the technical level

Elaboration of the wine: *Les Bretèches 2007 is a blend of 7 grapevines: Cabernet sauvignon, syrah, cinsaut, mourvèdre, tempranillo, carignan and grenache.*

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

Vinification: *After destemming, berries are crushed before being placed in tanks. Alcoholic fermentation and macerations in thermo-regulated stainless steel tanks for a period of 1 to 3 weeks with temperatures ranging from 23 and 28 degrees depending on the vine. Malolactic fermentation in concrete tanks. Maturing takes place in tanks for ten months until the bottling process, then aging in bottles for a period of 6 months. No use of wood shavings.*

Bottling: *At the château, 10 months after vinification and stability control. First quality natural corks are used in 44-24mm.*

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: 1.6 g/l*

On the organoleptic level

Sight: *A color of ruby, limpid and brilliant with slightly tiled reflections.*

Nose: *The first bouquet is fresh and of good intensity, revealing subtle notes of cooked fruits, syrup macerated fruits and jam. The second bouquet is more delicate offering notes of light wood, mushroom and spices. The nose is clear, flawless, delicate and of good complexity.*

Palate: *The first impression is vivid and fresh. On the palate, this wine is balanced and structured. It mainly displays spiced and fruity notes sensed by the nose. The tannins are well present giving a structure to the wine and offering also years of good aging capacity.*

General evaluation: *Les Bretèches 2007 is considered a wine in its full evolution, very easy to taste revealing a certain complexity which is accessible to all. It is particularly addressed to tasters looking for a "Pleasure Wine" light enough to be consumed at any occasion.*

Tasting tips: *To best appreciate Les Bretèches 2007, it is recommended to serve it at about 17 degrees temperature. On your table, this wine accompanies perfectly well Lebanese mezze, grilled meats as well as lightly spiced dishes.*