



## **Château KEFRAYA – Comte de M 2003**

*Comte de M is the red wine from the "Prestige Wines" category*

### **In technical terms**

**Elaboration of the wine:** *Comte de M 2003 is a blend of the two noble vines Cabernet- Sauvignon and Syrah.*

**Harvest:** *Exclusively manual harvest, and for this wine, only the very best vines of Château Kefraya's wine producing domain are chosen, located at an altitude of 1100 meters.*

**Vinification:** *After destemming, berries undergo maceration in thermoregulated tanks. Maceration period for the Cabernet-Sauvignon and the Syrah lasts for more than 25 days. After drainage and malolactic fermentation, the wine is matured in brand new French oak barrels for a minimum period of 12 months. At the end of the maturation, the wine is blended.*

**Bottling:** *At the end of the maturation period and after stability control. First quality natural corks in 49-24 mm are used. Ageing takes place in bottles in our air-conditioned cellar for 36 to 48 months.*



**In analytical terms:** *Alcohol content: 14% vol; Total acidity: 3.76 g/l H<sub>2</sub>SO<sub>4</sub>; Residual sugar: 2.2 g/l*

### **In organoleptic terms**

**Sight:** *A color of deep ruby, limpid and brilliant, with a lightly tiled reflection*

**Nose:** *The first bouquet is strong, freeing very spicy notes in particular those of pepper and burning. The second bouquet remains very intense with notes marked of leather, tobacco, soot, grilled and vanilla combined to notes of baked fruits. The nose is clear, flawless, strong and elegant.*

**Palate:** *The first impression is pure. On the palate, this wine is very well-structured, well-balanced and round. It mainly reveals empyreumatic notes found in the nose. The wood has melted and the tannins are present but without any aggressiveness, which confers the wine all its ageing potential. Finally, the taste lasts very long on the palate.*

**General evaluation:** *Comte de M 2003 is considered a long-lasting wine, full on the palate and extremely refined. It is particularly addressed to tasters looking for top of the range wine with high character.*

**Tasting tips:** *To best appreciate Comte de M 2003, it is recommended to serve it by allowing it first to settle one hour before the meal, so that it opens and reveals its full tasting potential. This wine is served particularly well with stew, duck breast or meats cooked with truffles.*