



## **Château KEFRAYA – Comte de M 2004**

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

### **In technical terms**

**Elaboration of the wine:** *Comte de M 2004 is a blend of the two different vines Cabernet- Sauvignon and Syrah.*

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

**Vinification:** *in tanks, maceration period of 4 – 5 weeks, fermentation at a controlled temperature of 22/30°C, then malolactic fermentation. No wood shavings added.*

**Maturing:** *12 months in 100% new French oak barrels.*

**Bottling:** *At the château, after maturation period. First quality natural corks in 49-24 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%.*



**On the analytic level:** *Alcohol degree: 14% vol; Total acidity: 3.2 g/l H<sub>2</sub>SO<sub>4</sub>; Residual sugar: 2.3 g/l*

### **On the organoleptic level**

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

**Nose:** *The first bouquet is fresh and of great intensity, revealing subtle notes of prunes, menthol, soot and resin associated with a light wood. The second bouquet is even more intense, lightly developed revealing notes of cooked fruits, tobacco and leather. The nose is light, flawless, fine and of excellent complexity.*

**Palate:** *The first impression is pure. On the palate, this wine is full-bodied and structured. It mainly displays notes of spices, pepper, cooked fruits combined with a well present woodiness. The tannins offer a fine structure to this prestige wine, giving it its full aging capacity. Aromatic persistence is long.*

**General evaluation:** *Comte de M 2004 is considered a structured aging wine, characterized by a fine impression on the palate and can be tasted right away or stored. It is particularly addressed to tasters looking for a "Prestige Wine", rather experts looking for structure, evolution and personality.*

**Tasting tips:** *In order to best appreciate Comte de M 2004, it is recommended to bring it to room temperature before serving it. This wine will not only embellish your spicy Lebanese dishes but also your cooked meats and cheeses.*