



Château KEFRAYA - La Dame Blanche 2008

La Dame Blanche is the white wine from the “Pleasure Wines” category

In technical terms

Elaboration of the wine: *La Dame Blanche 2007 is a blend of different grape varieties, mainly Ugni Blanc, but also Clairette, Bourboulenc, Sauvignon Blanc and Chardonnay.*

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. Grapes are then pressed with the pneumatic press and their juices are selected. Static racking at 5 degrees cold temperature is followed by 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.*

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: 1.6 g/l*

In organoleptic terms

Sight: *A brilliant limpid pale yellow color, with slightly golden highlights.*

Nose: *The first bouquet is fresh with good intensity, revealing subtle notes of lemon, grapefruit and white fruits. The second bouquet is more floral and offers white flower notes of acacia type. The nose is clear, flawless with an interesting density.*

Palate: *The initial impression is vigorous and fresh. It is well-balanced on the palate. It mainly displays the white fruit notes of the first bouquet, with a dominant pear flavor. The aromatic persistence is just right.*

General evaluation: *La Dame Blanche 2007 is considered a fresh and refreshing, easy-to-drink wine, with a certain density reachable to all. It is mainly addressed to tasters looking for a “Pleasure Wine” light enough for any occasion.*

Tasting tips: *To best appreciate La Dame Blanche 2007, it is recommended to serve it well chilled, at approximately 8 degrees. It will grace your aperitif and will be perfect on your table as an accompaniment to Lebanese salads and starters (fattouche, tabboulé, hommos etc.) but also to oysters, culin mussels and grilled fish.*