



## **Château KEFRAYA – Vissi d’Arte 2006**

*Vissi d’Arte 2006 is a white wine from the “Prestige Wines” category*

### **On the technical level**

**Elaboration of the wine:** *Vissi d’Arte 2006 is a blend of 2 vines, Chardonnay and Viognier, at equal proportions.*

**Harvest:** *Exclusively manual harvest, with the selection at the vineyard of the best parcels.*

**Vinification:** *After destemming, berries undergo maceration on skins. Grapes are then pressed with pneumatic press and their juices selected. Static debourbage by refrigerating at 5 degrees; alcohol fermentation launched in tanks; then, vinification in new oak barrels; controlled temperature of about 16 degrees. After fermentation, wines are matured in barrels on fine lees for 4 months and then stabilized with regard to proteins and tartar. No shavings added.*

**Bottling:** *9 months after vinification and stability control. Natural cork. Bottle of the "Bourgogne Séduction" type.*



**On the analytic level:** *Alcohol degree: 13.5% vol; Total acidity: 3.9 g/l H2SO4; Residual sugar: 1.1 g/l*

### **On the organoleptic level**

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

**Nose** *The first bouquet is highly intense with a mix of vanilla, honey, toast bread and white flower notes. The second bouquet offers strong exotic fruits, mainly mango and coconut overtones. Nose is clear, flawless and delicate.*

**Palate:** *The initial impression is straightforward. It is full-bodied, well-balanced, and rich on the palate. It reveals the aromas noticed on the nose with noticeable intensity. A very long aromatic persistence.*

**General valuation:** *Vissi d’Arte 2006 is a complex wine intended for tasters looking for a very aromatic and top-of-the-range wine.*

**Tasting tips:** *It is recommended to serve Vissi d’Arte 2006 fresh, at about 8 degrees, in order to enjoy its fineness and elegance. This wine will be perfect on your table as an accompaniment to cooked fish dishes with spicy sauces and first choice shellfish, but also complex and spicy goat cheese.*