

apéritif



THE WINE OF THE WEEK

This wine is unlikely to be cheap

Kr 149.90 for a wine from Lebanon is crazy cheap with history as a backdrop, which makes it one of the best purchases on the pole right now.

AASE E. JACOBSEN January 30th. 2018 - 12:45

Ch. Kefraya Les Bretèches 2014 is not only affordable, but it is also very good with beautiful cherry flavors, elegance and fullness. It is doing very well on the dining table along with good meat dishes, but it is also a great choice when you just want a nice glass of wine. Although this is not a wine meant for long-term storage, it still has a good potential. At least 4-5 years. That it is so reasonable is probably due in part to the way it is made. Only cement tanks for fermentation and maturing (2 years).

Highly stockable

Wine from the Lebanese Bekaa valley is very storage-friendly. It has the many followers of Ch. Mice already experienced.

Read about Ch. Mice here

But also Ch. Kefraya, which stands behind the wine of the week, makes wine of the same durable style, albeit with some other grapes. The wine of the week is a blissful mix of syrah, cinsaut, cabernet sauvignon, tempranillo and marselan, while the top wine **Ch. Kefraya 2012** has syrah as main drink with addition of cabernet sauvignon, mourvèdre, carignan and cinsault. Musar is as known made of equal amounts of cabernet, cinsault and carignan.

The acid dominance gives the wine a very good complexity and depth. The dark fruit is both sweet, sour and intense. The tannins are soft and good and the wine matches good wildflowers perfectly. This is a wine you can safely lay in the basement.



(Photo: Serinus)

Ch. Kefraya is located in another part of the elongated and high-lying valley of east Lebanon, close to the border with Syria. While Musar gets its grapes from the north-eastern Bekaa, Kefraya is in the Southwestern, and is the only producer to use its own grapes. All vineyards in Bekaa are between 900 and 1100 moh. And all wine production in Lebanon has been associated with drama since the 1950s when the first civil war broke out.

The most serious was the conflict in 1975. During this incredibly difficult period there was a new plant in the area, and Ch. Kefraya, who put her first vine in the ground in 1951, had not even launched her first wine. It was not until 1979. In 1982, Kefraya was occupied by the fighting parties and the winemaker was even taken to hostage. For the first time, the first bottle was not exported until 1987 when it started to calm down. The civil war lasted until 1990.

9000 year long story

To Norway came the Kefraya wine a little decade later, and I tasted them in 2002. It provided as you probably understand marmalade, and the joy was great when I met the wines again now in January.

Here you can read about the wines when they were first in the Norwegian market



(Picture: MICHEL EL ESTA)

The French influence in Lebanon, which today appears through the grape selection, is



Kefraya's wines are storageable without a doubt. (Copyright: M.ESTA-2014)

historically conditioned. The French intervened around 1860 and held a hand over the lack of rule and postpone until 1943 when Lebanon finally gained independence. But peace should not last long. Therefore, every drop of Lebanese wine is so associated with blood sweat and tears as a wine can become.

But it was far from the French who brought the wine culture to Lebanon. Here, it has been an important part of the culture for the last 9000 years.

Bake Ch. Kefraya stands Michel de Bustros who died in 2016. During his life he had planted 300 hectares of vineyards. After his death, the vineyard remains in



It is hard to understand that this idyllic wine landscape is in such a conflict-filled area - Syria is just a few miles away.



Average yield from Kefrayas vineyards is 35 hl / ha.



The altitude of the sea causes snow in the winter.

the family's possession.

For tips on more such wines, be sure to sign up for our newsletter

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Alt som er godt her i livet kommer i små porsjoner. Det gjelder også for god vin. Siden denne spalten er veldig populær, kan de omtalte vinene bli utsolgt i løpet av kort tid. Noen ganger er det bare snakk om midlertidig utsolgt. Da kan det lønne seg å prøve igjen etter en uke eller to. Det lønner seg å aldri gi opp. For den som venter på noe godt...



Michel de Burgis oppførte et vaskeekte slott på eiendommen i 1946 - rett etter selvstendigheten.

Ch. Kefraya Les Bretèches

Produsent:
Ch. Kefraya

Land:
 Libanon

Varenummer:
8136501

Utvalg:
Bestillingsutvalget

Område:
Bekaa Valley

87
POENG

Volum:
0.750l

Pris:
149,70 kr

[Les smaksnotatene »](#)

Ch. Kefraya

Produsent:
Ch. Kefraya

Land:
 Libanon

Item #:
8136401

Utvalg:
Bestillingsutvalget


Område:
Bekaa Valley

90
POINTS

Volum:
0.750l

Pris:
229,80 kr

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