



CHATEAU KEFRAYA

A TERROIR, A SOUL, A GREAT WINE

Comte de M 2010

TECHNICAL INFORMATION

Varieties	Cabernet Sauvignon, Syrah, Cabernet Franc, Mourvèdre
Alcohol	14% vol
Acidity	3.85 g/l H2SO4
Residual Sugar	1.7 g/l
Soil	Cabernet Sauvignon on clay and limestone soil and the Syrah on clay and silt
Altitude	Between 960 and 1050 m
Surface	9.2 ha
Vine Age	18 years
Density	Between 3,200 and 4,000 vines/hectares
Yield	32 hl/ha

WINEMAKING

Harvest	Exclusively manual, with the selection at the vineyard of the best grapes from the best clay-chalk soils.
Vinification	In 60 hl oak barrels for a maceration period of five weeks including five days of cold pre-fermentation maceration. Fermentation is done at a controlled temperature varying between 20°C and 22°C before malolactic fermentation.
Ageing	18 months in fine-grained French oak barrels, 100% new.
Bottling	At the château, using premium 49x24mm natural corks.

SENSORY PROFILE

Eye	A deep ruby colored wine, clear and brilliant with garnet-colored reflections.
Nose	The first bouquet is very intense with notes of fresh red fruit, chocolate as well as aromas of menthol, cigar, blackberry, forest fruit and cloves. There are second notes of sandalwood, leather and glazed red fruit.
Palate	The wine is fresh, full-bodied, powerful and complex. The tannins are well-structured and the oak perfectly integrated. The finish is sustained and powerful.

TASTING

Serving Temperature	Serve between 17 and 18 degrees and decant for at least one hour before drinking
Food Pairing	Sauced game, dishes cooked with black truffles and matured cheese.
Ageing Potential	Can be drunk immediately, but will improve for at least 25 years if laid down correctly.

AWARDS

92/100 in Robert Parker's Wine Advocate

LABEL DESIGN

Phoenician statuettes in recognition of Lebanon's proud wine heritage stretching back 6,000 years. In the 1st Century BC, the Phoenicians spread the culture of wine across the Mediterranean.

