

# Perle du Château 2022

## Beqaa Valley - Dry White Wine



### VITICULTURE:

#### VINEYARDS:

Central Beqaa - Niha (Chardonnay, Obeidi) East facing slopes at an altitude of 1,000 - 1,100m. Soil: Limestone & gravel. Double cordon training (Chardonnay) & Pergola training (Obeidi). Sustainable farming practices.

Northern Beqaa (Muscat, Viognier) - floor at an altitude of 900 - 1,000m. Soil: Clay. Goblet training. Sustainable farming practices.

### HARVEST:

Handpicked on 8, 9 Aug & 8 Oct 2022 using 20Kg cases

### WINEMAKING:

FERMENTED TYPE: Stainless steel tanks

FERMENTATION: 16-18°C for 16 days

FINING: Vegan

BLEND: Chardonnay (72%), Obeidi (20%), Muscat (4%) & Viognier (4%)

MATURATION: 12% in new French oak barrels for 7 months, 48% in used French oak barrels for 7 months.

### BOTTLING:

BOTTLING DATE: 25 July 2023

CLOSURE: Granulated cork

### TECHNICAL DATA:

pH 3.33

TA 3.8 g/l

RS 0.4 g/l

Alc 13.5%

### LABEL:

Featuring a golden Cedar of Lebanon.

### TASTING NOTES:

A beautifully aromatic blend of Chardonnay, Obeidi, Muscat & Viognier. On the nose banana, pineapple & lychee dominate with whispers of lemon & jasmine. The palate emphasizes the tropical fruit character with crisp acidity & a long finish.

### FOOD PAIRING SUGGESTIONS:

Pairs well with seafood, chicken & creamy sauces.

Available in 750ml, 1500ml & 3000ml

