

Chateau Oumsiyat Chardonnay

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Lebanon - The Bekka Valley

Intense aromas of luscious tropical fruit notes of ripe peach and pineapple are refreshingly balanced on the palate through to a clean and zesty finish.

RS: 2 g/L

Specifications

Varietals	100% Chardonnay
Soil type	calcareous clay panted at 1000 meters above sea level
Vinification	The Chardonnay grapes were sorted prior to vinification to ensure the fruit was healthy and ripe. The grapes were then pressed, and the must was racked to stainless steel fermentation tanks, where the must was fermented at 14 to 16°C with selected yeasts. The wine did not undergo malolactic fermentation to maintain the crisp, fresh style. The wine rested on its fine lees for three months adding texture and subtle complexity before being gently filtered and bottled.



Codes, Weights and Measures

UPC	5 285006 630016
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	TBD
Case Weight	35
ABV	12.50%
SRP	\$ 19.00 USD 750mL Bottle