



Clos Blanc

~ 2011 ~



2013, International Wine & Spirits Competition, London, England

~ 2012 ~



Pale yellow to green.



Buxux, lemon and peach. With great finesse and minerality.



Fruity and harmonious palate. Fresh and crispy, easy to drink.



40% Obeideh (iconic local Lebanese variety), 35% Sauvignon, 15% Chardonnay, 5% Viognier and 5% Muscat.



Fermented in stainless steel tanks.

Excellent with seafood and fish; you can enjoy it for several years.



2013, San Francisco International Wine Competition, USA
2014, China Wine & Spirits Awards, Hong Kong

~ 2013 ~



Pale yellow color.



Subtle aromas of citrus and nuts.



Mild on the palate with notes of fruits and almonds, sufficiently vivacious.



40% Obeideh (iconic indigenous Lebanese grape variety), 35% Sauvignon, 15% Chardonnay, 5% Viognier and 5% Muscat.

The Clos Blanc is superb with salads, fish and light dishes.



2014, San Francisco International Wine Competition, USA