



Les Cabires Blanc

This fresh and keen wine is a blend of Chardonnay and Mekssassi. It offers a penetrating subtle aroma, enticing wonder to the palate. Les Cabires Blanc is a dry wine, medium to full-bodied. With a hint of acidity that wanders across the taste buds, the fruit intensity reaches a perfect balance.

The vines are planted on terraces; and consequently the grapes are handpicked during the harvest season, which is softer on the vines and helps with the quality control, such as dismissing under ripe or rotten grapes.

The sorted grapes are quickly de-stemmed, crushed and pressed in order to separate the juice from the skins, seeds, and solids.

With our minimal intervention model of wine making, the must (or juice) can begin fermenting naturally within 6-12 hours. After around 3 weeks of fermentation, the wine is refrigerated for a week at -2°C and then filtered and bottled.



Technical Information

Year: 2021

Grape variety: 70% Chardonnay - 30% Mekssassi (Indigenous variety)

Fermentation: In stainless steel tanks

Aging: N/A

Alcohol content: 13%

Serving temperature: 8-10°C