



—COUVENT ROUGE—

Vintage: 2020

Alcohol content: 13,2%

Total Sulfur Dioxide: 70 mg/L

Yield: 32Hl/Ha

Production: 180Hl

Soil: Argilo-calcaire and red soil

Blend:

100 % Syrah

Age of the vines: 12 to 20 years

Vinification: traditionnal in stainless steel tanks.

Bottling: 24 000 Btls,

At the Couvent Rouge Winery

Geographic location:

For the moment, only 15Ha of the finest cooperative's vineyards are selected and dedicated to produce this remarkable wine.

North of the Bekaa Valley,

in the region of Baalbeck City.

Between 950 and 1650 meters above sea level.

Sourced from organic and Fairtrade certified grapes.





— COUVENT ROUGE —

tasting notes

Couvent Rouge Rosé 2020

Visual Examination:

- . A clear and limpid wine
- . A ruby shine
- . A concentrated texture

Olfactory Examination:

- . First nose reveals red and tropical fruits
- . Second nose delivers rounded peach and abricot aromas

Gustatory Examination:

- . First note comes fruity, round and elegant
- . A well-balanced acidity, delivering pleasant red fruit aromas
- . A fresh and aromatic aftertaste

Best served:

- . Between a temperature of 8 and 12 degrees Celsius.
- . As an apéritif, with white meat and green salads.