



—COUVENT ROUGE—

Vintage: 2020
Alcohol content: 13,8%
Total Sulfur Dioxide: 93 mg/L
Yield: 32Hl/Ha
Production: 180Hl
Soil: Argilo-calcaire and red soil

Blend:
80 % Viognier
20% Sauvignon Blanc

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 White 2020

Visual Examination:

- . A clear and limpid wine
- . A beautiful shine
- . An intense golden concentration

Olfactory Examination:

- . First nose reveals floral and green fruits aromas
- . Second nose delivers rounded green pear and abricot aromas

Gustatory Examination:

- . First note comes floral, revealing a very subtle wine, easy to drink
- . A well-balanced acidity, delivering pleasant green fruit aromas
- . A fresh and aromatic aftertaste

Best served:

- . Between a temperature of 8 and 12 degrees Celsius.
- . With white meat, green salads and sea food.