

APPELLATION:

MUSE LE BLANC 2020

LOCATION:

Cedars Mountain- Lebanon

VINIFICATION AND AGING:

Harvested by hand in small 20 kg crates.

Grapes are destemmed and gently pressed, the fermentation takes place in stainless steel tanks with long contact with lees to round out the palate.

The wine is clarified and filtered before bottling.

TASTING NOTES:

Richer chardonnay that has a delicate nose of pear, ripe tropical fruits in the background.

Balanced acid & a bit of mid palate richness are given breadth on the finish.

TECHNICAL INFORMATION:

Vineyard Altitude: 1800 m

Average age of vines: 20 years

Soil composition: Clay

Aspect: Southwest

Varieties: 60% Sauvignon Blanc
40% Chardonnay

Yield: 3 tons per hectare

Acidity: 3.9 g/l

Alcohol: 13% by volume

Residual sugar: 0.9 g/l

Oak usage: 0%

