











Why Cloud Nine?

I like to reflect sitting in my garden in Jezzine, glass of wine in hand. I keep having the same flashbacks to defining moments during my early years as a pilot. Most of my fond memories took place in my favorite bar Cloud Nine, located in the heart of Beirut. Being there at that time gave me a lot of pleasure and after blending my dry white wine, drinking it gave me similar pleasure. It was then that I decided to name it "Cloud Nine". As a pilot, the clouds were my second home and my lucky number is nine. Everything fit! I hope this fresh, crisp, fruity and dry white wine will give you equally pleasurable moments. Have a sip, close your eyes and enjoy it! – Captain Habib Karam

	Wine Type	White wine
	Grape Variety	Sauvignon Blanc, Viognier and Semillon
	Appellation	Jezzine, Southern Lebanon
	Fermentation	100% in stainless steel No malolactic fermentation
	Serving	Best served at 7 - 10°C
	Decanting	No decanting is necessary prior to savoring

	Winemaking & Tasting Notes	This wine exudes an aromatic bouquet of passion fruit, green apples, pineapples, hints of lychee and grapefruit coupled with a fully fruity palate and a trademark crisp acidity, resulting in great balance, length and depth.
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Vintage 2013 is the Winner of SPECIAL PRIZE SOMMELIERS – Citadelles du Vin, Bordeaux (2015)

	Food Pairing	As an apéritif and with all types of seafood, pasta, white meat, light cheeses and green salads
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Specifics	Alcohol %	→ 13.5%
	Total Acidity (sulfuric a./l)	→ 3.3
	Residual Sugar (g/l)	→ 0.2