

ATIBAIA

WINERY

Atibaia is a family craft winery located in the mountains of Smar Jbeil, overlooking Batroun. The smallest in Lebanon, it is dedicated to producing one red wine and one white wine, in limited quantities. The winery makes its home in a 17th century rustic house with lush surroundings.

VINEYARDS

Our own vineyards are spread throughout the Batroun area, with altitudes stretching from 400 to 600 meters and over a mosaic of terroirs. They are lovingly cared for by our team, mainly family members, and every single detail is rigorously controlled.

WINEMAKING

Manually harvested, only the most qualitative grapes are selected in the vineyard, then sorted twice.

At constant and regulated temperature, each grape variety independently of the other. Assembled before bottled. Aging for 7 months in French oak barrels.

WINEMAKER TASTING NOTES

"Entre les deux mon cœur balance" (winemaker words). Between Chardonnay and Viognier, I don't know which one I can choose. The flower notes of Viognier, or almond side of Chardonnay, freshness of Viognier or buttery of Chardonnay. Really, why I must separate them? They fit wonderfully together to create Atibaia 2023. Excellent balance between the delicate bouquet and long and fresh taste.

SERVING

Chardonnay imposes itself on the palate with hazelnuts and honey, the final note is full and round allowing this cuvée to harmoniously accompany your white meats and your fish. Or with enjoying your favorite cheeses.

Serving temperature 10-13 °C



Vintage	2023
Region	Batroun
Altitude	400 to 600 m
Blend	60% Viognier 40% Chardonnay
Density/Ha	3500 vines/ha
Bottles produced	5,000 bottles
Alcohol Level	12 %
Barrel Ageing	7 months
Aging Potential	7 to 10 years