

PETIT GESTE 2022



GENERAL INFORMATION

Production: 2250 bottles
Varietals: 75% Sauvignon Blanc, 25% Viognier
Alcohol: 13% vol.

TERROIR INFORMATION

Appellation: Mont Liban Wine - Bhamdoun
Area: 24 Ha of terraces (60 acres)
Elevation: 1100-1200 meters
Climate: Mediterranean, cold and damp in winter, hot and dry from April to October
Soil Type: Clay, limestone

VITICULTURE

Management: No pesticides or herbicides are used. Weeds are removed manually and with the tractor. Vines are irrigated only during the first year.
Trellis: Double Guyot system
Harvest: Grapes are hand-picked in cases of 20 kg when their potential alcohol and acidity are in the optimum balance for each varietal.

WINEMAKING

The selected grapes are destemmed and pressed before entering stainless steel tanks for static clarification. Sediments are removed during racking into another stainless steel tank. Natural fermentation takes place during a period of 2-3 weeks within a controlled temperature range of 14-16°C. When fermentation is complete, the wine is racked again, separated from its lees and clarified. The Sauvignon Blanc and the Viognier are stored separately, and the blend is selected using the clean, finished wine.

TASTING NOTES

Appearance: Pale yellow with golden hues. Clear, clean, bright aspect.

Nose: Bouquet is an apt term! White flowers on the nose, with undercurrents of pear and white peach.

Palate: Fresh, pleasing. Gentle acidity with citrus notes, including a touch of lime. An unexpectedly buttery finish.

Serving temperature: Drink chilled, 6-8°C

Conservation/Cellaring potential: The *Petit Geste 2022* is now at its optimum consumption time, but it will mature favourably for the next 5-7 years.

Food pairings: Pairs beautifully with grilled seafood or chicken but delicious as a summer apéritif.