

Corpus Christi 2019



Why Corpus Christi?

Corpus Christi (noun): Latin for "Body of Christ"
 Corpus Christi is the name of a college in Cambridge, United Kingdom to which I applied for an undergraduate degree. To my dismay, I was not admitted and on that very day, I vowed to make Corpus Christi mine. After many years of flying, I learned the art of making wine and named my most cherished cuvée Corpus Christi.
 – Captain Habib Karam

 Wine Type	Red wine
 Grape Variety	Cabernet Sauvignon, Syrah, Merlot, Cabernet Franc & Norton
 Appellation	Jezzine, Southern Lebanon
 Fermentation	100% in stainless steel
 Maturation	Aged in oak barrels for 18 months 100% new French oak
 Serving	Best served at 17°C
 Decanting	Decant for one hour prior to savoring

Winemaking & Tasting Notes

This wine is a blend of noble varietals and a variety exclusively planted in Lebanon by Karam Wines. Planted in the Jezzine area, between 800 to 1,300 meter elevation, a region known historically for producing exquisite grapes. The low-yield vines are handpicked and vinified using a combination of ancestral skills and up-to-date knowledge in the art of winemaking. Harmony between Nature, Earth and Man is delicately displayed in this rare and complex wine, resulting in an aromatic, superbly balanced and structured supple wine with impressive ageing potential. On the nose smoky blackcurrant, cherries, dried plums with black pepper notes. Silky entry with velvety smooth tannins and a sense of minerality in the mid-palate. The balance of fruit, wood and density presents itself in this full bodied wine culminating in the aft palate with a well rounded acidity that gives the wine considerable length with a fruity aftertaste and a persistent impression.

 Food Pairing	Stews, roasts, steaks and hard cheeses
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Specifics	Alcohol %	→	13.5%
	Total Acidity (sulfuric a./l)	→	3.60
	Residual Sugar (g/l)	→	2.40
	pH	→	3.65