

Château Ksara

Château Ksara Cuvée du Troisième Millénaire is a tribute to modern winemaking excellence, blending Petit Verdot, Cabernet Franc, and Syrah to create a wine of structure, complexity, and elegance.



Cuvee du Troisieme Millenaire 2017

Bekaa Valley, Lebanon

Region and Vineyards

The **Bekaa Valley** is Lebanon's premier wine region, offering a unique terroir for crafting world-class wines. At an altitude of **900–1,000 meters**, the valley benefits from a **Mediterranean climate**, with warm days and cool nights that allow for slow, even ripening of the grapes. The limestone-rich soils contribute minerality and balance to the wine.

The grapes for this blend— **Petit Verdot**, **Cabernet Franc**, and **Syrah** — are sourced from Châ teau Ksara' s best vineyards. These varieties thrive in the valley' s terroir, each bringing unique characteristics to the wine. The Petit Verdot adds structure and depth, the Cabernet Franc contributes elegance and aromatic intensity, while the Syrah imparts richness and spice.



This **vintage** was crafted with precision to showcase the synergy of these three varietals. The grapes were carefully handpicked at optimal ripeness, followed by **destemming** and fermentation at **28°C**. During fermentation, regular remontage (pumping over) and daily assessments ensured optimal extraction of color, tannins, and flavor.

The wine spent **20 to 30 days** in tanks before the free-run wine was separated from the press wine. After completing **malolactic fermentation**, the wine was aged for **12 months in French oak barrels**, 50% of which were new. This aging process imparted subtle notes of vanilla and spice, adding complexity and balance to the wine's profile.



Alcohol :13,50 %

Composition: 40% Petit Verdot, 30% Cabernet Franc, 30% Syrah







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Tasting Notes

- **Color**: A dense, deep purple-red robe, highlighting its youthful vibrancy and intensity.
- Aromas: Inviting notes of raspberries, blackcurrant, and a delicate touch of vanilla.
- **Palate**: Rich and complex, with layers of ripe dark fruit, firm tannins, and a concentrated structure. The wine finishes long and elegantly, leaving hints of spice and oak on the palate.

Did you know?

The name **Cuvé**;e **du Troisiè**;me **Millé**;naire pays homage to the **21st century**, symbolizing Château Ksara's vision for blending tradition with innovation. This wine has won numerous international accolades, including **Gold at Mundus Vini** and **Best of Show at Berlin Wine Trophy**, solidifying its place among Lebanon's finest wines.

Wine Pairing Ideas

- **Venison stew with root vegetables**: Enhances the wine's rich fruit and earthy undertones.
- **Grilled ribeye steak with peppercorn sauce**: Matches the wine's bold structure and spiced finish.
- **Duck breast with a red wine reduction**: Highlights the wine's elegance and fruity depth.
- **Mushroom risotto with truffle oil**: Complements the wine's complexity and velvety texture.



Decanter (DCT): 91 Points (2013)

Aged for 12 months in 65% new French oak, this wine has a rich red and black cherry nose. On the palate, cocoa dusted fine-grained tannins carry a tarry note, lifted by the rich red fruit and a backing of cream. A lovely wine, but needs time or a double decant to soften it. Drink with casseroles or grilled meats.



