

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



Alcohol :13,50 %

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

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 Château 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.

Winemaking

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.

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.

CHATEAU KSARA

LE VIN DU LIBAN

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Did you know?

The name **Cuvée du Troisième Millénaire** 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.

91 Decanter

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.