

Blanc de L'observatoire

AN EASY DRINKING WHITE WINE THAT
IS STEEPED IN TRADITION



ABOUT

An all-round exciting white blend, anchored by the indigenous Obeidy grape and named after the famous Observatory built by the Jesuit founding fathers of Château Ksara.

GRAPE VARIETIES

Obeidy, Clairette, Muscat and Sauvignon Blanc

WINEMAKING

Hand-picked and pressed in whole bunches before fermentation after which the wine is bottled.

AROMAS & FLAVORS

A light and fresh, fruit-driven and floral wine, in which the fullness is derived from the Clairette; the aroma from the Muscat; the vigor and freshness from the Sauvignon and the elegance from the Obeidy.

PAIRING

It can be enjoyed alone or served with seafood, salads, Lebanese appetizers and goat cheese. Serve lightly chilled.

DRINKING WINDOW

Blanc de L'Observatoire should be drunk within three years of the vintage.