

Chardonnay

A PREMIUM WHITE VARIETAL FROM THE BEKAA VALLEY



ABOUT

A classic Chardonnay, grown at altitude and fermented and aged, sur lies, in 50% new oak for ten months. Full-bodied, complex, fresh and creamy, the wine is the highest example of the Château Ksara's white wine making expertise.

GRAPE VARIETY

Chardonnay

WINEMAKING

Fermentation in a combination of new and one-year-old French oak for ten months with regular *batonage* (lees stirring).

AROMAS & FLAVORS

A full-bodied, layered and textured wine with notes of citrus, stone fruit and savory notes underpinned with vanilla and toast.

PAIRING

Cuvée du Pape is an out and out food wine, best paired with rich seafood and white meat dishes. Best served lightly chilled.

DRINKING WINDOW

Chardonnay Cuvée du Pape can be drunk immediately or cellared for up to 15 years, during which time it will develop more complex, tertiary characteristics that highlight the harmony of the acidity and the alcohol as well as its texture and the integration of the oak.

LIST OF INTERNATIONAL AWARDS CHARDONNAY



VINTAGE	COMPETITION	MEDALS
2016	UK - The Global Chardonnay Masters - 2018	GOLD
	UK - Sommelier Wine Awards - 2018	GOLD
	France - Chardonnay Du Monde - 2018	SILVER
2015	France - International Wine Awards - 2017	SILVER
	Hong Kong - The Global Asian Chardonnay Masters - 2017	SILVER
	UK - The Global Chardonnay Masters - 2017	SILVER
2014	France - Chardonnay Du Monde - 2017	SILVER
	UK - The Global Chardonnay Masters - 2015	SILVER