

# Nuance

CHÂTEAU KSARA'S PREMIUM ROSÉ



## ABOUT

Château Ksara's premium rosé created in 2017 and made with Malbec, Marselan and Vermentino in which the varieties – two reds and a white – are blended to deliver a wine with a rich spectrum of fruit and spice flavors, freshness and layered complexity to either be drunk alone or with food.

## GRAPE VARIETIES

Malbec, Marselan and Vermentino.

## WINEMAKING

A wine obtained direct pressing. Sedimentation and fermentation are done at a low temperature. The wine is then racked-off, before being stabilized. It is then refrigerated and bottled to preserve freshness and aroma.

## AROMAS & FLAVORS

The blend, two reds grapes and a white variety, gives this wine delicacy and elegance. A blush, Provençal, hue heralds a wine with weight freshness and an abundance of layered complexity defined by red fruit, spice and Bekaa Valley flora.

## PAIRING

Served chilled, it pairs well with salads, white meat and all seafood fish, including sushi.

## DRINKING WINDOW

Best drunk within three years of vintage

[info@ksara.com.lb](mailto:info@ksara.com.lb)  
[www.chateauksara.com](http://www.chateauksara.com)



CHATEAU  
KSARA

## LIST OF INTERNATIONAL AWARDS NUANCE



VINTAGE

COMPETITION

MEDALS

2018

France - Mondial Du  
Rosé - 2019

SILVER