

THORMAN HUNT

EST. WINE SHIPPERS 1978

Massaya, Beqaa Valley

Massaya Blanc



Grower

Massaya is run by brothers Sami and Ramzi Ghosn in partnership with Frédéric and Daniel Brunier from Domaine du Vieux Télégraphe and Dominique Hebrard, formerly of Château Cheval Blanc. Located in the fertile Beqaa Valley, at an altitude of 1000 metres above sea level. At these Tanail vineyards the slopes are protected by Mount Lebanon and the Anti-Lebanon mountains. Free of frost and disease the Beqaa Valley enjoys a unique climate with long gentle summers, wet winters and an average temperature of 25°C, perfect for viticulture. More recently they have developed vineyards in the more extreme, mineral areas of the Beqaa valley, moving onto hillside sites to the North East (Ras Baalbek) and North West (Hadath Baalbek), as well as further north of Baalbek. These vineyards are planted with Grenache and Mourvèdre for the red wines, and Obeidi, Clairette, Sauvignon Blanc, Chardonnay and Vermentino for the Massaya white.

Vineyards

LOCATION: grapes grown on the foothills of the Mount Lebanon mountain range between 1200 and 1600 metres above sea level. AREA: 19 acres. SOIL AND SUBSOIL: chalky clay.

Vinification

VINIFICATION: conducted at the Faqra winery. Grapes are hand-picked and conveyed in crates. Direct pressing with a pneumatic press, static settling, and fermentation in foudres (30 hl) and demi-muids. MATURATION: on the lees for about 8 months in foudres and demi-muids. Bottled at 8 months.

Style

A well-balanced blanc with white flower scents. It combines depth, roundness, crispiness and an oriental twinkle thanks to the local obeidi. Enjoy in the first 2 years after bottling.

Grape varieties:

Obeidi, Clairette, Sauvignon Blanc, Chardonnay, Vermentino

Vegetarian: Yes

Vegan: Yes

Bottling options: 75cl

Closure: Screw cap

