

THORMAN HUNT

EST. WINE SHIPPERS 1978

Massaya, Beqaa Valley

Massaya Le Colombier



Grower

Massaya is run by brothers Sami and Ramzi Ghoss 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 Tanaïl 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 hillsides of the Beqaa Valley at 900 to 1200 metres above sea level. AREA: 37 acres. SOIL AND SUBSOIL: chalky clay. VINE AGE: 40 years on average.

Vinification

VINIFICATION: conducted at the Tanaïl winery. Grapes are hand-picked, conveyed in crates, and sorted on tables outside the vat room. They are fully destemmed, then undergo traditional fermentation for 20 to 30 days in stainless-steel vats. MATURATION: in vats for 1 year. Bottled at about 12 months.

Style

A fresh, thirst-quenching wine for everyday drinking, distinguished by hints of spice and pepper. Drink when young to fully enjoy its fruit.

Grape varieties:

Grenache Noir 35%, Cinsault 35%,
Tempranillo 30%.

Vegetarian: Yes

Vegan: Yes

Bottling options: 75cl

Closure: Screw cap

