THORMAN HUNT

EST. WINE SHIPPERS 1978



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 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 at more than 1000 metres above sea level, on the foothills of Mount Lebanon, in the Hadath Baalbeck area, overlooking the famed Baalbeck temples of Jupiter, Bacchus and Venus. AREA: 19 acres. SOIL AND SUBSOIL: chalky clay. VINE AGE: 20 years on average.

Vinification

VINIFICATION: conducted at the Tanaïl winery. Grapes are hand-picked, conveyed in crates, and sorted on tables. They are fully destemmed, then vinified for 20 to 30 days in temperature controlled oak vats. MATURATION: 20 to 22 months in large oak vats. Bottled without fining or filtering at 2 years.

Style

Attractive ruby hue of medium depth. A nose of fresh scrubland with a hint of date, while its finesse and elegance are clear as soon it touches the palate. Steadily gains in power over time, with tannins that reflect its cellaring potential.





Grape varieties:

Grenache Noir 40%, Syrah 30%,

Mourvèdre 30%. **Vegetarian:** Yes **Vegan:** Yes

Bottling options: 75cl

Closure: Cork