



DOMAINE DES TOURELLES

Bekaa Blanc

While only 30-50km from the Mediterranean coast, the Bekaa valley in Lebanon is at an average elevation of 1000 meters and surrounded by mountains – Mount Lebanon in the west and the Anti-Lebanon range in the east. Both ranges are composed of limestone, sandstone, and dolomite which has weathered to form heavy clays in the center of the valley where cereal grains are grown, and poor, gravelly, clays on the edges where vines and olive trees thrive. Despite its southern latitude, its elevation ensures warm, dry days and cool nights during summer. In winter, the oak- and cedar-clad mountains are snow-covered ensuring plenty of groundwater year-round.

Blessed with an ideal climate for growing grapes, Faouzi Issa and Domaine des Tourelles have a simple philosophy of sustainable and manual farming, social responsibility, hand harvesting, indigenous fermentation, minimal SO₂, and a preference for neutral oak aging for their red wines except for the Marquis des Beys and Syrah du Liban. Temperature control for the red wines is entirely passive and based on centuries of knowledge on how to keep cool in a hot climate. While the majority of the wines ferment in cement tanks dating back to the mid-19th century, the whites and rosé are fermented in temperature-controlled stainless steel tanks to preserve their freshness. The byproducts from the fermentations are composted and returned to the soils. These are not only sustainably-made wines, but they are wines of tremendous authenticity, minimally made, and nourishingly Mediterranean.

A blend of 65% Viognier, 20% Chardonnay, 10% Obeidi, and 5% Muscat d’Alexandrie comes from younger vines planted on gravelly clay-limestone soils. Despite the heat of the day, the nights in the Bekaa Valley are quite cool ensuring that the Viognier keeps a level of freshness one doesn’t expect from latitudes this far south. Fermented and aged in tank, this fresh wine captures the spirit of the Mediterranean that can be found in their aromatic white wines from Barcelona to Bekaa.

ORIGIN

Lebanon

APPELLATION

Bekaa Valley

SOIL

Clay limestone, gravel

AGE OF VINES

15–20

ELEVATION

1050 meters

VARIETIES

Viognier, Chardonnay, Obeidi, Muscat

FARMING

Practicing organic

FERMENTATION

Hand harvested, natural yeast fermentation in stainless steel tanks

AGING

3 months in stainless steel tanks

