



# DOMAINE DES TOURELLES

## Vieilles Vignes Carignan

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 SO<sub>2</sub>, 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.

While not quite as prevalent as Cinsault and more likely to have been replanted with other varieties in the Bekaa Valley, Faouzi Issa has been searching for and acquiring as much old-vine Carignan as he can find believing, quite rightly, that like Cinsault, it is best adapted the growing conditions of Bekaa. All the same practices that makes his Cinsault so nakedly appealing are employed here – hand harvesting, strict selection, natural yeast fermentation in the estate's ancient concrete tanks.

### ORIGIN

*Lebanon*

### APPELLATION

*Bekaa Valley*

### SOIL

*Clay limestone*

### AGE OF VINES

*50+*

### ELEVATION

*1050 meters*

### VARIETIES

*Carignan*

### FARMING

*Practicing organic*

### FERMENTATION

*Hand harvested, natural yeast fermentation in concrete vats*

### AGING

*24 months in concrete vats, spontaneous malo*

