

# DOMAINE DES TOURELLES

## Bekaa Rosé



### ORIGIN

*Lebanon*

### APPELLATION

*Bekaa Valley*

### SOIL

*Sandy clay limestone*

### AGE OF VINES

*15–20*

### ELEVATION

*1050 meters*

### VARIETIES

*Cinsault, Syrah, Tempranillo*

### FARMING

*Practicing organic*

### FERMENTATION

*Hand harvested, direct press except Syrah which is saignée, natural yeast fermentation in stainless steel tanks*

### AGING

*3 months in stainless steel tanks*

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.

Long before the rosé boom in the US and the quest for the palest pink possible, Domaine des Tourelles was scrambling just to keep up with the demand in their local market. For many in Lebanon, this wine is the estate's calling card no doubt because the summers there are warm and dry, but also that their rosé is the best way to greet your guests over a plate of mezze. This rosé is made from direct-press Cinsault and Tempranillo, blended with Syrah that is bled from their other cuvées. Old style, and darker in color than your now typical rosé, it has a classic cherry fruit character that harkens back to rosés of yore.

