

Gris de Gris

A PERENNIAL FAVORITE FOR ROSÉ LOVERS



GRAPE VARIETIES

Carignan and Grenache Gris.

WINEMAKING

Made using the direct press method. Sedimentation and fermentation are carried out at low temperature and after being stabilized by refrigeration. The wine is immediately bottled to preserve the freshness and aromas.

AROMAS & FLAVORS

A salmon-pink wine with aromas of berry fruits, peonies and jasmine. In the mouth it is fresh and light, vivid, elegant and balanced.

PAIRING

Drunk as an aperitif or served chilled with white meat and sushi and all seafood.

DRINKING WINDOW

Best drunk within two years of vintage.

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LIST OF INTERNATIONAL AWARDS GRIS DE GRIS



VINTAGE

COMPETITION

MEDALS

2018

UK - Harpers Wine
Stars - 2019

4 STARS