

Nuance

CHÂTEAU KSARA'S PREMIUM ROSÉ



ABOUT

Château Ksara's premium rosé created in 2017 and made with Malbec, Marselan and Vermentino in which the varieties – two reds and a white – are co-fermented to deliver a wine with a rich spectrum of fruit and spice flavors, freshness and layered complexity to either be drunk alone or with food.

GRAPE VARIETIES

Malbec, Marselan and Vermentino.

WINEMAKING

A wine obtained direct pressing. Sedimentation and fermentation are done at a low temperature. The wine is then racked-off, before being stabilized. It is then refrigerated and bottled to preserve freshness and aroma.

AROMAS & FLAVORS

The blend, two reds grapes and a white variety, gives this wine delicacy and elegance. A blush, Provencal, hue heralds a wine with weight freshness and an abundance of layered complexity defined by red fruit, spice and Bekaa Valley flora.

PAIRING

Served chilled, it pairs well with salads, white meat and all seafood fish, including sushi.

DRINKING WINDOW

Best drunk within three years of vintage

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CHATEAU
KSARA

LIST OF INTERNATIONAL AWARDS NUANCE



VINTAGE

COMPETITION

MEDALS

2018

France - Mondial Du
Rosé - 2019

SILVER