

Le Prieuré

A HERITAGE RED BLEND THAT HARKS BACK TO THE FOUNDING JESUITS



ABOUT

A heritage red blend, named after the winery's landmark belltower, that harks back to the founding Jesuits who made it in the same concrete tanks in which the grapes are still fermented to this day.

GRAPE VARIETIES

Carignan, Cinsault, Mourvèdre and Caladoc.

WINEMAKING

The grapes are hand-picked, harvested and destemmed. The Cinsault is shortly vatted to keep the freshness, the Caladoc and Mourvèdre are kept longer time to extract the aroma and spices, while the Carignan undergoes long skin contact to achieve length and elegance. After malolactic fermentation, the juice rests in cement tanks for 14 to 18 months before blending.

AROMAS & FLAVORS

A ruby hue, with aromas and flavours of black and red fruit, spice, licorice and garrigue.

PAIRING

Le Prieuré can be enjoyed alone or served with cheese and salads as well as hot and cold meats, stews, pies and mezze.

DRINKING WINDOW

Best drunk within two years of vintage but it can be kept for three to four years if stored correctly.

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LIST OF INTERNATIONAL AWARDS LE PRIEURÉ



| VINTAGE | COMPETITION | MEDALS |
|---------|---|--------|
| 2020 | Germany - Berlin Wine Trophy - 2022 | GOLD |
| 2019 | UK - Decanter world wine awards - 2021 | SILVER |
| | UK - Decanter world wine awards - 2020 | SILVER |
| 2018 | Germany - Berlin Wine Trophy - 2020 | GOLD |
| | Germany - Mundus Vini Spring Edition - 2020 | SILVER |
| 2017 | Germany - Berlin Wine Trophy - 2019 | SILVER |
| 2016 | UK - International Wine & Spirit Competition - 2018 | SILVER |
| | UK - International Wine Challenge - 2017 | SILVER |
| 2014 | Germany - Berlin wine trophy - 2017 | GOLD |