



Piquette

PIQUETTE (SPARKLING) WINE

GRAPE TYPE

Grape: Muscat (40%), Sauvignon Blanc (30%), Merwah (30%)
Farming: Organic
Yield: 17-20hL / Ha



REGION

Deir El Ahmar, Bekaa Valley (1,200m) - Muscat vines, 7 years old
Ainata, Bekaa Valley (1,700m) - Sauvignon Blanc vines, 12 years old
Dimane, Qannboubine Valley (1,600m) - Indigenous Merwah vines, over 150 years old



WINE COMPOSITION

Wine Type: Piquette (Sparkling) Wine
Alcohol Content: 9.5%
Residual Sugar: 2 g/L
PH Level: 3.5



SERVING SUGGESTIONS

Best Opened: Best to open at 5-8 degrees celsius as one would a Champagne due to wine's persistent bubble.



WINEMAKING

Grapes were pressed lightly, leftover wet grapes went back to concrete tank where water was added to dilute and ferment remaining sugars. This went on for 5-10 days. Juice was then racked off, and was allowed to settle over winter. Organic honey from our own bees was added to restart fermentation in spring.

