

Château Oumsiyat, 'Le passionne' 2016

Complex Flavors of Chocolate, Tobacco, and Vanilla. A silky palate and elegant Tannins contribute to a pleasant Finish.

Producer Note

Passion and heritage has been passed down through the Bou Sleiman family for four generations. When Joseph Bou Sleiman took over the reins at Château Oumsiyat, he blended respect for local tradition with modern techniques to craft contemporary wines. A passionate vine grower, Joseph also built a modern winery in the village of Mtein, where he creates wines that are a fusion of Old World and New World. The grapes are grown in the 78 hectare vineyard, situated at over 1,000 meters elevation in the beautiful Bekaa Valley and Mount Lebanon. The altitude, microclimate and soils combine in this ancient terroir to produce fresh wines with a very Mediterranean “feel.”

Vintage

2016 was characterized as an early vintage. Low rainfall during winter was followed by hot, dry conditions in the summer. The dry, warm weather helped keep the vineyard disease free and produced grapes with good concentration of fruit. The vintage took place earlier than in average years, with fruit in excellent health and good polyphenolic maturity.

Vineyard

The vines are planted on the slopes of Mount Lebanon at an altitude of 1,200 meters above sea level, where the warm days are tempered by cooler nights. The summer diurnal temperature difference encourages an extended ripening period; concentrating the flavors and aromatic complexity in the berries, while the fruit retains balancing acidity from the cool nights. The soil is sandstone clay, a sedimentary soil made up of sandy components rich in minerals, while the clay component has excellent water retention properties, essential for nourishing the vine throughout the hot, dry summer. The vines are cane pruned and are planted at a density of 4,000 vines per hectare. The vineyard is cultivated with respect for the environment and the grapes are hand-harvested at optimal maturity.

Winemaking

The fruit was carefully sorted to ensure only healthy, ripe grapes were vinified. Traditional vinification took place in stainless steel tanks at controlled temperatures of 28°C with selected yeasts. Pigeage or punching down of the cap took place for the Cabernet Sauvignon and the Syrah in the blend, in order to gently extract tannins. A long post-fermentation maceration took place to extract color, flavor and impart structure to the wine. Aged 1 year in oak, the Cabernet Sauvignon adds body and mid-palate texture while the Syrah adds structure and spicy notes.

Tasting Note

Complex Flavors of Chocolate, Tobacco and Vanilla. A silky palate and elegant Tannins contribute to a pleasant Finish.

Grape

Cabernet Sauvignon 50%, Syrah 50%



Winemaker:	Joseph Bou Sleiman
Region:	Mount Lebanon
Sub region:	Mount Lebanon
Country:	Lebanon
Alcohol:	14 %
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	L1605PA16
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Nomacorc