



Cloud Nine 2019



Why Cloud Nine? I like to reflect sitting in my garden in Jezzine, glass of wine in hand. I keep having the same flashbacks to defining moments during my early years as a pilot. Most of my fond memories took place in my favorite bar Cloud Nine, located in the heart of Beirut. Being there at that time gave me a lot of pleasure and after blending my dry white wine, drinking it gave me similar pleasure. It was then that I decided to name it “Cloud Nine”. As a pilot, the clouds were my second home and my lucky number is nine. Everything fit! I hope this fresh, crisp, fruity and dry white wine will give you equally pleasurable moments. Have a sip, close your eyes, and enjoy it! – Captain Habib Karam

Wine Type	White wine
Grape Variety	Sauvignon Blanc, Viognier and Semillon
Appellation	Jezzine, Southern Lebanon
Fermentation	100% in stainless steel, no Malolactic fermentation.
Maturation	Aged in stainless steel tanks.
Serving	Best served at 7 to 10°C.
Decanting	No decanting necessary prior to savoring.

Winemaking & Tasting Notes This wine exudes an aromatic bouquet of passion fruit, green apple, pineapple and grapefruit coupled with a full fruity palate and a trademark crisp acidity, resulting in great balance, length and depth.

Vintage 2013 – *Winner of SPECIAL PRIZE SOMMELIERS* – Citadelles du Vin, Bordeaux (2015).

Food Pairing As an aperitif and with all types of seafood, pasta, white meat, light cheeses and green salads.

Specifics

Alcohol %	13%
Total Acidity (sulfuric a./l)	3.27
Residual Sugar (g/l)	< 1