



Corpus Christi 2012



Why Corpus Christi?

Corpus Christi (noun): Latin for "Body of Christ."

Corpus Christi is the name of a college in Cambridge, United Kingdom to which I applied for an undergraduate degree. To my dismay, I was not admitted and on that very day, I vowed to make Corpus Christi mine. After many years of flying, I learned the art of making wine and named my most cherished cuvée Corpus Christi. – Captain Habib Karam

Wine Type	Red wine
Grape Variety	Cabernet Sauvignon, Cabernet Franc, Syrah, Merlot and Norton
Appellation	Jezzine, Southern Lebanon
Fermentation	100% in stainless steel
Maturation	Aged in new French oak barrels for 12-18 months. 70% new French oak, 30% American oak one wine.
Serving	Best served at 17°C.
Decanting	Decant for one hour prior to savoring.

Winemaking & Tasting Notes	This wine is a blend of noble varietals with a variety exclusively planted in Lebanon by Karam Wines. Planted in the Jezzine area, between 800 to 1,300 meter elevation, a region known historically for producing exquisite grapes. The low-yield vines are handpicked and vinified using a combination of ancestral skills and up-to-date knowledge in the art of winemaking. Harmony between Nature, Earth and Man is delicately displayed in this rare and complex wine, resulting in an aromatic, superbly balanced and structured supple wine with impressive aging potential.
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Food Pairing Stews, roasts, steaks and hard cheeses.

Specifics

Alcohol %	12.5%
Total Acidity (sulfuric a./l)	5.4
Residual Sugar (g/l)	< 0.5