Les Raretés Meksassi 2024



Why Les Raretés?

From the womb of our efforts to diversify the taste of Lebanese wine, the selection of Les Raretés was born. It comprises varietals that are solely planted in Lebanon by Karam Wines; undoubtedly others will follow suit. Their scarcity earned them their name: **Les Raretés**. – Captain Habib Karam

Wine Type	White wine
Grape Variety	Meksassi (Indigenous grape of Lebanon – Jezzine Area)
Appellation	Jezzine, Southern Lebanon
Fermentation	100% in stainless steel
Maturation	Aged in oak barrels for 6 months 100% new French oak
Serving	Best served at 10°C
Decanting	Optional decanting prior to savoring

Why Meksassi?

Meksassi is an ancient versatile Lebanese grape associated with the Jezzine area where the Karam family have been farming grapes for generations and is often found wild, trained around the huge Jezzine oak trees.

Winemaking & Tasting Notes

Knowing the potential of Meksassi, we vinified it to create a balanced wine that delivers aromas of green apples, lime, apricots and white flowers of Southern Lebanon. In the mouth, it presents excellent acidity combined with the Meksassi signature mouth feel and aromas of waxed honey, stone fruit and hints of jasmine tea leading to a sustained finish. Meksassi can be drunk young and has good ageing qualities.

Food Pairing

All types of seafood, raw oysters, exotic salads and raw fish

Specifics

Alcohol %	13%
Total Acidity (sulfuric a./l)	3.20
Residual Sugar (g/l)	1.10
pH	3.29

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