Cuvée du Troisième Millénaire

CHÂTEAU KSARA'S HOMAGE TO
THE DAWN OF 21TH CENTURY

GRAPE VARIETIES

Petit Verdot ,Cabernet Franc,
and Syrah.

WINEMAKING

Grown in one of our best vineyards, the grapes are handpicked and destemmed before fermentation at 28˚C during which time there is regular *remontage* (pumping over) and daily assessments. Following 20 to 30 days in tanks, the free run wine is separated from the press wine before malolactic fermentation. The wine is then aged in French oak, 50% of which is new, for 12 months.

AROMAS & FLAVORS

A dense deep purple red robe, it has aromas of raspberry and black current with a hint vanilla character. In the mouth it has structure, concentration and length, with firm tannins. A rich and very complex wine.

PAIRING

Serve with game, red meat dishes in sauce, as well as fish cooked with red wine. It should be served at room temperature between 18˚C and 20˚C depending on the season.

DRINKING WINDOW

Can be drunk immediately or aged for up to 15 years. Decant for at least one hour before serving.

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CHATEAU KSARA

LIST OF INTERNATIONAL AWARDS
CUVÉE DU TROISIÈME MILLÉNAIRE

Cuvée du 3ème millénaire

VINTAGE	COMPETITION	MEDALS
2019	Germany - Berlin wine trophy - 2023	GOLD
2017	Germany - Mundus Vini Summer Edition - 2019	SILVER
2016	China - Asia Wine Trophy - 2019	GOLD
	Germany - Berlin wine trophy - 2019	GOLD
	UK - Harpers Wine Stars - 2019	4 STARS
2013	Germany - Mundus Vini Summer Edition - 2016	GOLD + BEST OF SHOW
2012	Canada - Sélections Mondiales Des Vins - 2015	SILVER