



DE FRIVOLE DRUIF

15 mei 2025

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LiBONS

Lebanese wines & more ...

Over Libanon



LiBONS

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Over Libons

- De oprichter heeft 4 jaar in Libanon gewoond en gewerkt (2015 – 2018)
- Libons is gestart in april 2022
- Wij richten ons op de import van Libanese premiumproducten, voornamelijk wijnen en sterke drank
- Wij importeren, distribueren en verkopen wijnen en sterke drank B2B (detailhandel, horeca, ...) en B2C (momenteel alleen online, degustaties en beurzen)
- Onze Libanese partners zijn zorgvuldig geselecteerd en delen dezelfde waarden
- Al onze partners zijn kleine familiebedrijven die sociaal ondernemerschap omarmen – iedere container die geïmporteerd wordt onderhoudt 100 families gedurende 3 maanden - en ecologisch werken
- Alle wijnen zijn biologisch (hoewel niet gecertificeerd) en zijn wijnen met minimale interventie die voldoen aan de hoogste kwaliteitsnormen voor wijnmaken

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Waarom Libanese wijnen

- Libanon heeft een lange en rijke geschiedenis van wijnmaken
- De meeste wijnmakers zijn opgeleid en getraind in Frankrijk
- Libanon heeft gemiddeld meer dagen zon en een hogere gemiddelde temperatuur dan Frankrijk, Italië en Spanje
- In tegenstelling tot Zuid-Europa heeft Libanon geen invloed op klimaatverandering en hittegolven vanwege de geografie en topologie die leiden tot een uniek microklimaat dat perfect is voor wijnmaken vanwege de ligging aan de Middellandse Zee en de 2 bergketens van 3000 m hoogte rond de Bekaa-vallei.
- De wijngaarden zijn aangeplant tot 2000 m hoogte. De beste wijnen worden nog steeds op fles gerijpt in het Chateau totdat ze goed zijn om te drinken.
- De druiven worden met de hand geplukt, er worden geen additieven gebruikt (behalve minimale sulfieten), sommige zijn zelfs veganistisch.
- Libanon produceert ongeveer 12 miljoen flessen wijn per jaar

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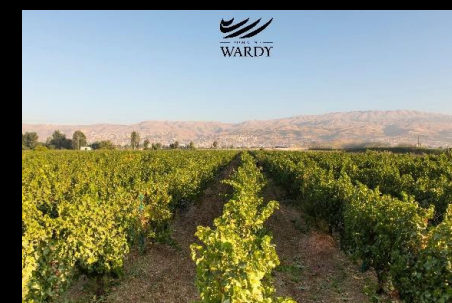




Monastère de Mar Moussa



Château Trois Collines





LATOURBA

West Bekaa Valley

SINCE 2005





Latourba Unique

Mousserende witte wijn - Méthode Traditionnelle
100% Chardonnay Blanc de Blancs – 18 maand op de lies

LATOURBA unique sparkling brut traditional method

	Winery/Distillery	LATOURBA
	Grape Variety	Chardonnay, Single Varietal
	Body	Medium Bodied
	Sweetness	Dry
	Acidity	High
	Alcohol Level	Medium
	Tannins	Light Tannins
	Oak	No
	Maturity	1 to 10 years
	Ageing Potential	10 years
	Vegan	Yes
	Fruity	No
	Organic	Yes
Food Pairing		Aperitif, Caviar, Desserts, Foie gras, Grilled fish and seafood, Strong cheese - Brie - Camembert, White meat and chicken



***Name Story:** A passage through time, a journey through civilizations, a focal point from long ago, deeply rooted in the West Bekaa's soil.

***Grape Varieties:** Chardonnay (35%), Sauvignon blanc (15%), Albariño (20%), Fiano (30%)

***Vineyard:** Bajaa' land – Estate - West Bekaa Valley - Lebanon

***Soil composition:** 20% slope, Clay, stone

***Altitude:** 950 m

***Yield:** 7.500 kgr/ha

***Harvest:** 25th-30th /08 – Handpicked – Harvest at dawn

***Vinification:** All grapes sourced from our private owned vineyards.

Early morning harvest (5 am; before sunrise).

Handpicked, bunch and grape berries hand sorting.

Small sized fermentations (< 6tn of grapes) in stainless steel tank (selected yeast).

***Annual production:** 10 000 bottles

***Chemical analyses:**

Alcohol level: 13.0%

R. Sugar: < 2 g / L

T. acidity: 3.8 g (H₂SO₄) / L

V. Acidity: 0.2 g/L

pH: 3.26

***Tasting notes:** Elegant and intense notes of peach, citrus and exotic fruits.

Balanced with a pleasant texture and unique aromas of fresh and fruity elements.

***Consumption:** 1-2 years+

***Food pairing:** Sea food, shellfish, white meat, green salads, pasta with white sauce, cheese.

***Serve at:** 9 -11 °C

CHATEAU
TROIS
COLLINES



C H A T E A U
T R O I S
C O L L I N E S

Plant with determination,
sip with love!



1- Grapes: Varietals...

100% Assirtiko (from 6.700 vines)
For a total quantity of 7.000 bottles...



2- Winemaking

Low temperature press; Clear must racking, 8 month barrel (French Oak) fermented, and aged (40% of the batch in oak), at cellar temperatures 15 °C to 17°C, "bâtonage" regular stirrings and lees contact. Cold & static settling of must... Total malo-lactic fermentation completed in barrel - Oct. Nov., tartaric precipitation, mild filtration and stabilisation, very low sulphur content...



3- Tasting Notes (Jan. 2023)

Robe Golden straw with orange hues.

Nose 1st nosing great empyreumatic (smoked) hints,

Palate Full bodied white, scrumptious, with a unique grasp, rich and elegant, excellent balance, dry bone crispness of a persistent acidity that makes its character.



4- Serving Temperature & Hints...

9 to 11°C to present better its acidity and body structure. Big occasions white, From aperitif to first and main courses companion, would really surprise the experts' palates.



5- Decanting

Recommended for some 20 min. very common for the white aged wines but not often applied! This will enhance greatly the aromas and round the acidity.



6- Food Pairing

Grilled fish & sea food, white meat (poultry) in mushroom white peppery sauce...



7- Aging Potential

Evolution in bottle is more surprising than its actual structure! 3 to 4 years in a cellar, to witness a good and continuous evolution.



"It is a firm belief in the Karam family that wine brings people together. We aim to unite individuals in moments filled with laughter, joy, love and excellent wine"





Les Raretés Meksassi 2022



 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)	→	3.30
Residual Sugar (g/l)	→	0.60
pH	→	3.33



— DOMAINE —
WARDY

— Family Owned & Run —





Pèrle du Château



Notes: A beautifully aromatic blend of Chardonnay, Obeidi, Muscat & Viognier. On the nose banana, pineapple & lychee dominate with whispers of lemon & jasmine. The palate emphasizes the tropical fruit character with crisp acidity & a long finish.

Composition: Chardonnay (72%), Obeidi (20%), Muscat à Petits Grains (4%) & Viognier (4%)

Vineyards: Central Beqaa (Dhour Zahle, Messa, Niha)

Soil: Gravel & limestone

Harvest: Handpicked

Fermenter type: Stainless Steel

Fermentation: 12 days

Oak type & maturation:

48% aged in used French oak barrels for 7 months (Chardonnay, Obeidi, Muscat a Petits Grains & Viognier)

40% in stainless steel tanks (Chardonnay)

12% aged in new French oak barrels for 7 months (Chardonnay)

Closure: Natural Cork

Technical Data: pH 3.33, RS 0.8 g/l

Alcohol: 13.5%

Heroic viticulture: An unusual climate

The picturesque vineyard is spread across the fertile slopes of Ainata al Arz, in Lebanon's Northern Bekaa region.

Rising at an altitude of 1,800m to 2,400m, it is the highest vineyard in the country, and the highest in the Eastern Mediterranean with our grape varieties.

It is regularly exposed to cold northern winds and harsh, snowy winters.





APPELATION: MUSE LE ROUGE 2019

LOCATION: Cedars Mountain- Lebanon

VINIFICATION AND AGING:

Grapes are destemmed and transferred to stainless steel tank for 1 week of cold maceration pre-fermentation. The Fermentation is boosted by selected yeast, 2 or 3 pump-over per day, after fermentation the skin is kept in contact with wine for 40 days before separation.

The Malolactic fermentation and aging take place, for 12 months, in 1st and 2nd French Barrels.

The wine is just filtered before bottling.

TASTING NOTES:

Nose of red ripe fruits, lavender and white spices, complexity in mouth, Acid on the attack, balanced in the mid-palate, strong tannin. long finish with salty notes.

TECHNICAL INFORMATION:

Vineyard Altitude: 1800 m

Average age of vines: 20 years

Soil composition: Clay

Aspect: Southwest

Varieties: 90% Syrah & 10% Cabernet Sauvignon

Yield: 3 tons per hectare

Acidity: 3.9 g/l

Alcohol: 14% by volume

Residual sugar: 2 g/l

Oak usage: 100% in 1st and 2nd French barrels.





SANGIOVESE 2018



Region:

Klifane - Batroun



Grape Variety:

100% Sangiovese

This wine is made from 100% Sangiovese and hand harvested early August.



Tasting:

The color is dense shiny purple. The nose is fresh and rich with red fruits aromas contrasting with nutmeg hints. On the palate the wine is crisp, juicy and savoury. Tannins are soft and very elegant.



Food Pairing:

Well paired with Italian cuisine; Pasta, Pizza, Cheeses and Cold cuts.



Alcohol Level:

14% alc./vol.



CHATEAU
CANA





Jardin Secret

This wine's unique bouquet can be attributed to its 100% tenor in a traditional Lebanese grape 'Sabbaghieh'. Grown in villagers' gardens, 'Sabbaghieh' grapes deliver a wine that is dense and deep, offering the specific taste of sunny grapes. The vines are planted on terraces; and consequently, the grapes are handpicked during the harvest season, which is softer on the vines and helps with the quality control, such as dismissing under ripe or rotten grapes. The sorted grapes are quickly de-stemmed and crushed. With our minimal intervention model of wine making, the must (or juice) can begin fermenting naturally within 6-12 hours. After around 5 weeks of fermentation, maturing of Jardin Secret takes place naturally by allowing the wine to rest in stainless tanks to undergo the malolactic fermentation. The wine is then aged in oak barrels to add complexity, reduce the acidity and round the tannins.

Year: 2014

Grape variety: 100% Sabbaghieh

Fermentation: In stainless steel tanks

Maturing: 6 months in second use oak barrels of 225 Liters

Alcohol content: 14%

Serving temperature: 12-18°C

Altitude: The vines are located 900 meters above sea levels. They are hand picked and sorted on the spot.

Yield: The average yield per vine doesn't exceed 2 kilograms. The majority of So, vines stretch over ancient terraced slopes and enjoy 300 days of sunshine a year.

Talking points: Sabbaghie is a Lebanese grape. The name comes from the word "Sabbagha" which means dye/tint. In Lebanon back in the days, they used to use this grape to color vinegar or as a natural dye. Why? Because it is a grape that not only is red from the outside but is also red from the inside unlike other regular red grapes. bouquet, it is very dense in color. Till this day we are the only winery that uses this grape to produce wine. It has a very interesting bouquet, and it really is something special.



WORLD'S BEST VINEYARDS 2024

No. 35
THE BEST VINEYARD IN ASIA

Château Héritage

BEKAA VALLEY, LEBANON





Elias Tannos Tounsi & Sons

CHÂTEAU HÉRITAGE



GRAPES: Old Vines with more than 60 years behind them. Syrah 50% and Cabernet-Sauvignon 50%.



AGING: The Cabernet-Sauvignon and Syrah were aged in separate new oak barrels for 12-months.



HARVEST: Manual Harvest.

VINEYARDS LOCATION: Bekaa-Valley of Lebanon

ELEVATION: 1,100m to 1,200m above the Mediterranean Sea

TERROIR: Clay-Silty-Limestone.

PRUNING SYSTEM: Bush Vines

TASTING NOTE

APPEARANCE: A dark ruby color, clear with brown reflections.

NOSE: A pure, complex and pronounced nose of chocolate, blackberry, and cedars.

PALATE: A dry and grandiose red wine with a full and tasty palate with notes of red fruits like red cherries and blackberries that mix elegantly with vanilla and chocolate. An acidity always present and in harmony with the round and delicious tannins. A full-bodied, well-structured wine of an impeccable length.

VINTAGE: 2017

ALCOHOLIC STRENGTH: 14%

AWARDS:

Gilbert & Gaillard France: Gold Medal with a Score of 92/100

International Wine Challenge, UK: A score of 91/100



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