



Al Phoenic

WINE & DRINKS

LEBANESE WINE HISTORY

Wine has been made in Lebanon for at least 5,000 years since the Phoenicians domesticated grapes. Lebanon was, of course, part of the biblical land of Canaan. Jesus changed water into wine there at the wedding of Cana.

The term wine is derived from a Phoenician word describing the fermentation of grapes. While the Phoenicians may not have invented wine, they perfected viticulture in the ancient world and it was a source of not only pride, but revenue.

The Phoenicians stored their wine in amphorae and then protected it from oxidation with a layer of olive oil and then a seal of pine and resin. The Egyptians were unable to make wines of competing quality and became a leading consumer of their wines. The Greeks learned to make wine from the Phoenicians before spreading the knowledge around Europe.

Modern Lebanese winemaking dates back to 1857, when Jesuit Monks planted grape vines at Chateau Ksara in the Bekaa Valley. These were Cinsault grapes brought over from Algeria. A decade later Domaine des Tourelles was created by a French Engineer, Eugene Brun. Thru World War I, Lebanon was under the control of the Ottoman Empire after which time it was placed under French mandate. In 1930, Gaston Huchar founded Chateau Musar, Lebanon’s most famous winery. By the end of World War II, Beirut had obtained the reputation of an international city with a strong French influence. This was very helpful to the Lebanese wine industry and likewise, the wines produced tended to be French (Bordeaux or Rhone) in style.

Lebanon has 300 days of sunshine a year which provides a long growing season. All of the wineries have vineyards in the Bekaa Valley. Today’s wine industry in Lebanon is still influenced by the French. The most heavily planted varietals include Cinsault, Carignon, Cabernet Sauvignon, Merlot, and Mourvedre. There are also some indigenous grapes being used, most notably Obaideh and Merwah, both white grapes. Lebanon produces around 600,000 cases of wine per year.



LEBANESE WINES

WHITE WINES

1.

Chateau Kefraya Les Breteches White
Cabernet Franc 10%, Cabernet Sauvignon 10%,
Carignan 15%, Cinsault 25%, Syrah 25%,
Tempranillo 15%, Chateau Ksara

£35.00
175ml £8.75
2.

Ksara Blanc De Blanc
35% Viognier, 35% Vermentino, 30% Chardonnay

£42.00
175ml £9.50

RED WINES

3.

Coteaux De Chateau Kefraya 2018 /2019
Cabernet Franc 25%, Cabernet Sauvignon 25%,
Carignan 10%, Cinsault 10%, Syrah 20%,
Tempranillo 10%

£48.00
4.

Chateau Kefraya 2012
Cabernet Sauvignon 30%, Carignan 20%,
Mourvedre 20%, Syrah 30% oaked for 18 months

£72.00
5.

Merlot, Chateau Oumsiyat 2020
Lebanon

£42.00
6.

Ksara Reserve Du Couvent
Cabernet Franc 30%, Cabernet Sauvignon 35%,
Syrah 35%

£39.00
175ml £9.00
7.

Ksara Caberent Sauvignon
Cabernet Franc 100%

£48.00

ROSÉ WINES

8.

Chateau Kefraya Les Breteches Rose
Grenache 15%, Tempranillo15%, Syrah 20%,
Cabernet Sauvignon 15%, Cinsault 35%

£35.00
175ml £8.75
9.

Chateau Ksara, Sunset
Cabernet Sauvignon 60%, Syrah 40%

£39.00

SPARKLING WINE

10. Ca’ del Console Prosecco Extra Dry

ITALY

A delightful Prosecco with fresh apple and pear fruit, delicate bubbles, and a soft, rounded finish.

£35.00

125ml £9.50

11. Champagne Drappier Brut 1er Cru

FRANCE

A Pinot Noir based Champagne of real elegance, offering intense aromas of pear, vanilla and a touch of spice. The dry, fresh palate shows toasty notes with lingering flavours of hazelnuts on the intense finish.

£72.00

WHITE WINE

12. Mon Roc Ugni Blanc/Colombard

FRANCE

Aromas of white fruits (peach, citrus, grapefruit) and a hint of peony lead to a crisp, fruity palate that is both easy-drinking and refreshing.

£32.00

175ml £8.50

13. Terre del Noce Pinot Grigio delle Dolomiti

ITALY

Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.

£35.00

14. Castel Firmian Sauvignon Blanc, Mezzacorona

ITALY

A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, citrusy, but still quite rounded palate.

£35.00

175ml £9.00

15. Gavi di Gavi La Meirana, Broglia

ITALY

Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is characterful Gavi.

£45.00

16. Chablis, Domaine Jean-Marc Brocard

FRANCE

The nose is precise, pure and mineral, with additional notes of citrus. The palate is classic Chablis: structured, crisp and delicious, with flavours echoing the nose.

£55.00

RED WINE

17. Candidato Barrica 3 Tempranillo

SPAIN

Impressively concentrated Rioja-style wine, with vanilla oak seasoning the lush rhubarb and strawberry fruit.

£32.00

175ml £8.50

18. Joie de Vigne Grenache/Pinot Noir

FRANCE

Juicy, combining the raspberry and strawberry character of Grenache with the bright cherry fruit and floral aromatics of Pinot Noir.

£34.00

19. Casa Bonita Malbec

SPAIN

A rich purple colour and intense aromas of mulberry and plum lead to a smooth, powerful palate packed with fruit.

£34.00

175ml £9.00

20. Podere Montepulciano d’Abruzzo, Umani Ronchi

ITALY

Youthful and juicy, with flavours of plums and morello cherries. The palate is full-bodied with robust tannins and a fruit-filled, yet dry finish.

£36.00

175ml £9.50

21. Ferraton Côtes-du-Rhône Samorëns rouge


FRANCE

Bright, fresh cherry and berry fruit is followed by a savoury earthy note and lifted by floral, peppery aromas.

£44.00

ROSÉ WINE

22. Poggio Alto Pinot Grigio Rosé



ITALY 

With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.
- £32.00

175ml £8.50
23. Côtes de Provence Rosé Carte Noire
- Maîtres Vignerons De St-Tropez
- FRANCE
- Very refined dry rosé, with an attractive floral aroma, redcurrant fruit, and excellent length in the mouth.
- £40.00

SWEET WINE

24. Finca Antigua Moscatel Naturalmente Dulce

SPAIN  

A stunning mixture of concentration and freshness, tingling with orangey acidity and floral, grapey aromas, then direct, powerful and surprisingly sweet on the palate. A tour de force!
- £38.00

(Half) 50ml £8.50

BOTTLED BEER

- Almaza (Lebanese Beer)

Beirut (Lebanese Beer) 4.6%,

Peroni Beer
- £6.50

330ml £6.50

£6.50

ARAK

- | | 70cl | 35cl | Glass |
|--------|--------|--------|-------|
| Brun | £78.00 | £48.00 | £8.50 |
| Ksarak | £78.00 | £48.00 | £8.50 |

SOFT DRINKS

- Coca Cola, Coke Zero, 7 Up, 7 Up Free, Fanta

Juices (Apple, Cranberry, Mango, Tomato)

Fresh Juices (Orange, Lemonade)

Water (Still, Sparkling)
- £3.50

£4.50

£6.00

£5.00



Wine supplied by Berkmann Wine Cellars
www.berkmann.co.uk



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