



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 varieties include Cinsault, Carignan, 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** £39.00
Cabernet Franc 10%, Cabernet Sauvignon 10%, 175ml £9.50
Carignan 15%, Cinsault 25%, Syrah 25%,
Tempranillo 15%, Chateau Ksara
2. **Ksara Blanc De Blanc** £44.00
35% Viognier, 35% Vermentino, 30% Chardonnay 175ml £10.50



RED WINES

3. **Ksara Reserve Du Couvent** £45.00
Cabernet Franc 30%, Cabernet Sauvignon 35%, 175ml £10.50
Syrah 35%
4. **Merlot, Chateau Oumsiyat 2020** £46.00
Lebanon
5. **Ksara Caberent Sauvignon** £52.00
Cabernet Franc 100%
6. **Coteaux De Chateau Kefraya 2018 /2019** £54.00
Cabernet Franc 25%, Cabernet Sauvignon 25%,
Carignan 10%, Cinsault 10%, Syrah 20%,
Tempranillo 10%
7. **Chateau Kefraya 2017** £78.00
Cabernet Sauvignon 30%, Carignan 20%,
Mourvedre 20%, Syrah 30% oaked for 18 months

ROSÉ WINES

8. **Chateau Kefraya Les Breteches Rose** £39.00
Grenache 15%, Tempranillo 15%, Syrah 20%, 175ml £9.50
Cabernet Sauvignon 15%, Cinsault 35%
9. **Chateau Ksara, Sunset** £42.00
Cabernet Sauvignon 60%, Syrah 40%

SPARKLING WINE

10. **Cá del Console Prosecco Extra Dry** £39.00
ITALY 125ml £10.50
A delightful Prosecco with fresh apple and pear fruit, delicate bubbles, and a soft, rounded finish.
11. **Champagne Drappier Brut 1er Cru** £82.00
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.

WHITE WINE

12. **Mon Roc Ugni Blanc/Colombard** £36.00
FRANCE 175ml £9.00
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.
13. **Terre del Noce Pinot Grigio delle Dolomiti** £39.00
ITALY  
Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.
14. **Castel Firmian Sauvignon Blanc, Mezzacorona** £40.00
ITALY  175ml £9.50
A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, citrusy, but still quite rounded palate.
15. **Viognier Pays d'Oc, Badet Clément** £44.00
FRANCE
Bursting with typical flavours of apricot and peach alongside elegant floral notes. The palate is round, with a refreshing acidity and a perfectly balanced finish.
16. **Chablis, Domaine Jean-Marc Brocard** £55.00
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.



RED WINE

17. **Valdemoreda Tempranillo** £36.00
SPAIN  175ml £9.00
This smooth Tempranillo shows complex ripe fruit aromas with subtle spicy hints of vanilla and caramel thanks to five months in oak. Rounded and well balanced in the mouth with a full, long aftertaste.
18. **Les Templiers Pinot Noir** £39.00
FRANCE
Delightful, vibrant nose of strawberries, raspberries and spice, leading to a typically elegant Pinot palate: medium bodied and full of persistent, juicy red fruit.
19. **Casa Bonita Malbec** £39.00
SPAIN  175ml £9.50
A rich purple colour and intense aromas of mulberry and plum lead to a smooth, powerful palate packed with fruit.
20. **Podere Montepulciano d'Abruzzo, Umani Ronchi** £42.00
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.
21. **Ferraton Côtes-du-Rhône Samorëns Rouge** £45.00
FRANCE
Bright, fresh cherry and berry fruit is followed by a savoury earthy note and lifted by floral, peppery aromas.
22. **Bourgogne Pinot Noir Prestige, Henri de Villamont** £58.00
FRANCE
Henri de Villamont's "junior" red burgundy is in fact a rather sophisticated affair, showing real depth of fruit and a fine silky texture. The balance between berry-floral flavour, medium-bodied structure and gentle oak is absolutely spot-on.

ROSÉ WINE

23. Poggio Alto Pinot Grigio Rosé £39.00
ITALY  175ml £9.50
With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.
24. Côtes de Provence Rosé Carte Noire £44.00
Maîtres Vignerons de St-Tropez
FRANCE
Very refined dry rosé, with an attractive floral aroma, redcurrant fruit, and excellent length in the mouth.

SWEET WINE

25. Finca Antigua Moscatel Naturalmente Dulce (Half Bottle) £42.00
SPAIN   50ml £10.50
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!

A discretionary 12.5% service charge will be added onto the bill.

 Vegan  Sustainable

BOTTLED BEER

Almaza (Lebanese Beer)	£7.50
Beirut (Lebanese Beer) 4.6%	330ml £7.50
Peroni Beer	£7.50

ARAK

	70cl	35cl	Glass
Brun	£88.00	£52.00	£9.50
Ksarak	£88.00	£52.00	£9.50

SOFT DRINKS

Coca Cola, Coke Zero, 7 Up, 7 Up Free, Fanta	£4.50
Juices (Apple, Cranberry, Mango, Tomato)	£4.50
Fresh Juices (Orange, Lemonade)	£6.50
Water (Still, Sparkling)	£5.00



Wine supplied by Berkmann Wine Cellars

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