



Domaine des Tourelles Arak Brun (Aged 1 Year)

VARIETAL:

Obeidi & Cinsault

PRODUCER:

Domaine des Tourelles

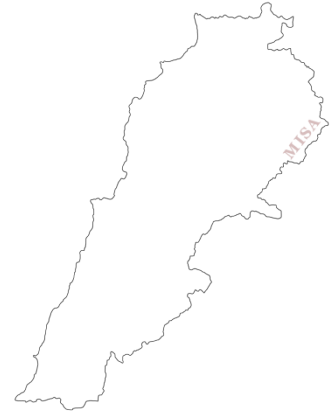


REGION:

Western Bekaa, Lebanon

TERROIR:

Gravel and limestone



HISTORY:

Named after François-Eugène Brun, Arak Brun might be the world's most famous arak. Its production has been uninterrupted since the inception of the winery in 1868. It is made from the alcohol of estate grown Obeidi and Cinsault grapes, harvested at optimum ripeness, and blended with fresh anise. Since 2015, Domaine des Tourelles grows its own anise in Deir el Ahmar, a village in the district of Baalbek. Their arak is produced inside a hundred-year-old cellar, processed traditionally using a three-stage distillation in traditional alembics, and aged for 1 year in old clay jars. Arak is not sweetened. Serve with water – ice can be added.

TASTING NOTES:

Arak Brun is a smooth and wonderful spirit that will perfectly match all your Mediterranean dishes and much more. Pour it neat and then to add ice-cold water to taste.

FOOD PAIRING:

Enjoy as an aperitif or with Mediterranean dishes and mezze.



Domaine des Tourelles Arak Brun Special Reserve

VARIETAL:

Obeidi & Cinsault

PRODUCER:

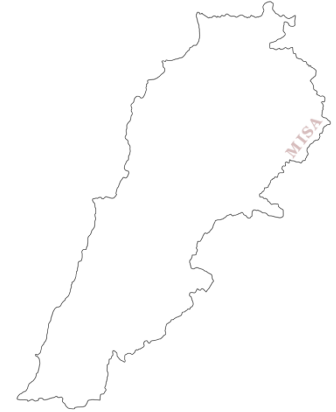
Domaine des Tourelles

REGION:

Western Bekaa, Lebanon

TERROIR:

Clay and limestone



HISTORY:

Named after François-Eugène Brun, Arak Brun might be the world's most famous arak. Its production has been uninterrupted since the inception of the winery in 1868. It is made from the alcohol of estate grown Obeidi and Cinsault grapes, harvested at optimum ripeness, and blended with fresh anise. Since 2015, Domaine des Tourelles grows its own anise in Deir el Ahmar, a village in the district of Baalbek. Their arak is produced inside a hundred-year-old cellar, processed traditionally using a three-stage distillation in traditional alembics, and aged for 5 years in old clay jars. Arak is not sweetened. Serve with water – ice can be added.



TASTING NOTES:

Arak Brun Special Reserve is a smooth and wonderful spirit that will perfectly match all your Mediterranean dishes and much more. Pour it neat and then to add ice-cold water to taste.

FOOD PAIRING:

Enjoy as an aperitif or with Mediterranean dishes and mezze.