



❖ Blanc & Rosé 2018 Are Now Available ❖

Wine sales around the world are being driven up thanks to the popularity of Blanc and Rosé. You only need to look at the success of Provencal rosé labels such as Whispering Angel or Miraval, an estate owned by famous actors, to see the effect. A little bit of Hollywood glamour can be good for business.

Blanc and rosé fit comfortably with modern lifestyles. They are perceived as compatible with an energetic routine and a healthy diet in much the same way as light beers and lager compare with more traditional brews. White and rosé wines have won their place at the bar as equals to white spirits such as gin, vodka, sake...

Looking ahead, we can see two factors that could change this trend.

The first is the potential for over production, not from established wine production countries but from China where there has been large scale planting of vines. China clearly has an ambition to be the world's number one wine producing

country and already has the second largest total area growing vines after Spain. Currently China is the world's sixth largest wine producer and it is expected to move up the rankings. For the time being production is geared towards local consumption and it will take years before Chinese wines are serious competitors on the international stage. Still, the day may come when a bottle from China will rival one from Domain Ott, for example. And all the while China will continue to boost the volume of its output.

The second factor that, surprisingly, may make blanc and rosé less trendy is marijuana. The drug is being legalized in parts of Europe and the US for medical and recreational purposes. It is too early to know whether this will have a negative impact on wine consumption although in the US we are already hearing complaints from the wine trade about the potential threat from this new competition.

We will have to wait a number of years to evaluate the impact on wine and spirits consumption and whether this might occur more often in bars or in homes. It is interesting to note that in the US some wine distributors are integrating marijuana into their portfolios as they used to do with craft beers and boutique spirits.

Regarding Massaya, the 2018 rosé wines are in line with our previous vintages. A light color because it is a *vin de presse*, so the contact between the grape juice and the skin is limited. The rosé has a fine structure because of the fermentation in concrete vats that allows the wine to micro-oxygenate along the process whereas stainless steel vats would have given a more modern bitter finish. The main change for 2018 compared with previous vintages is the increase in the percentage of cinsault grapes. It is indeed a mono cépage cinsault. The characteristics are steady: a moderate nose of white flower scents while the taste delivers an elegant and balanced texture.

Regarding Massaya Blanc 2018, the wine is a step ahead of previous vintages. The fermentation took place in mainly oak containers in Faqra that allow micro-oxygenation along the process and are suitable for ageing the wines through batonnage (a process where the lees are mixed with the wine). The result is a subtle blend with complexity from the assemblage.

Now that our team has become more familiar with the winery at Faqra and with further improvement in the quality of the grapes, the combination is a promise of great things from this winery.

The Massaya team focus was on export during February to make sure the wines reached the markets in good time for the rosé spring season and, to a lesser extent, for the white season. Despite the wet winter we coordinated the pruning as well as the shipments to be on time for the first rays of sun on the patios ... Cheers!

❖ Life at Massaya ❖



Our Famous Sunday Brunch is back at Massaya Faqra!

We're delighted to announce the return of Sunday Brunch. This extended sociable meal makes its comeback on Palm Sunday, April 14 with a refreshed menu that features weekly seasonal specials alongside long established favorites. There's nowhere better for a leisurely Sunday meal than the terrace at Faqra overlooking the vines and beirut with freinds and family. We look forward to serving you.

For more details about the menu, click [here](#)

Here's the **spring's Sunday timetable**

11:30 – Breakfast

13:00 – Lunch

15:00 – Desserts

15:30 – Last orders at the wine bar



Easter is for artists at Massaya Faqra!

We have a fabulous Easter line-up at Massaya Faqra on the two **Sundays April 21 and 28**. We're pleased to announce the return of our colourful barrel painting competition and our chefs have created a special brunch menu featuring Agneau Pascal.

Massaya will provide the artists with the barrels (with foundation layer), the paints, refill of Massaya Blanc and Rosé 2018.

For children's there's the fun of an Easter egg hunt around the vineyard. We invite you to enjoy Easter with us.

For more information about that day, click [here](#)

We ask painters to register on faqra@massaya.com.

❖ Tanail Nearby Attractions ❖



Sites

- **Tanaïl Lake:** The lake is a wonderful tranquil spot to see wildlife and nature and visit Deir Tanaïl, a historic old convent with café. Bike hire for rides by the lake. 8 minutes by car from Massaya Tanaïl. <https://www.triphobo.com/places/taanayel-lebanon/taanayel-lake>
- **Anjar Umayyed City Ruins:** Substantial remains of a once great trading centre at Anjar have been unearthed and restored. They were not discovered until the 1940s and include two palaces, a mosque and a public bath. 15 minutes from Massaya Tanaïl. <http://www.middleeast.com/anjar.htm>
- **Rayak Train Station:** The city of Rayak in the middle of the Beqaa Valley near Zahle, was once a junction in the Arab rail network. Now disused, it remains an impressive relic of an ambitious era for rail travel. 25 minutes from Massaya Tanaïl. <https://www.nogarlicnoonions.com/rayak-train-station-a-local-heritage-everyone-should-see/>

- **Museum of Terbol:** The museum is an old farmhouse, built from sun-dried bricks coated with clay and marl, then whitewashed. A wide collection of old tools that were used by Lebanese farmers are displayed. 25 minutes from Massaya Tanaïl.

<http://www.destinationlebanon.gov.lb/en/TourismType/details/12/36>

- **Temples of Baalbeck:** Located in modern day town of Baalbeck, the ruins stand tall with towering monuments and impressive columns. The greatest temples at the site are the Temples of Jupiter, Bacchus and Venus. 1 hour from Massaya Tanaïl.

<https://theculturetrip.com/middle-east/lebanon/articles/a-brief-history-of-the-baalbek-roman-ruins-in-lebanon/>

Restaurants

- **Khan El Maksoud:** A restaurant serving four different formulas of Lebanese food. <https://www.sobeirut.com/khan-al-maksoud>

- **Berdawni:** A street where you can enjoy Lebanese food, ice cream and Arabic sweets. https://www.tripadvisor.com/Restaurant_Review-g295420-d2452356-Reviews-Berdawni-Zahle_Bekaa_Governorate.html

- **Al Shams Restaurant:** A restaurant in Anjar with a Middle Eastern cuisine. <http://shamsrestaurant.com/>

Hotels

- **Chtaura Park Hotel:** Located in the heart of the Beqaa Valley, it is an ideal destination for family escapes, business trips and parties. The hotel offers 75 comfortable and newly renovated rooms and suites, outdoor swimming pool and a fitness centre. +961 8 540 011 <http://chtauraparkhotel.com/>

- **Massabki Hotel:** an exclusive hotel in Chtaura, traditional yet comfortable furniture, beautiful courtyards and woods surrounding the hotel with its own private river. +961 8 544 644 <http://www.massabki-hotel.com/>

- **Layali Al Shams Hotel:** Surrounded with beautiful gardens and green

spaces, Layali El Shams hotel has 20 luxury suites and a swimming pool.

+961 76 622 600 <https://www.booking.com/hotel/lb/layali-al-shams.en-gb.html>

- **Grand Kadri Hotel:** In the heart of Zahle, this is one of the remaining historical landmark hotels in Lebanon, where the architectural style combines oriental aesthetics with a modern touch. +961 8 800 038 <http://grandkadrihotel.com/>
- **Beit El Kroum:** Beit el Kroum Boutique Hotel at Zahle with views across the Beqaa Valley, it offers cosy accommodation along with free wi-fi, a bar and an outdoor pool. +961 71 809 306 <https://www.booking.com/hotel/lb/beit-el-kroum-boutique.en-gb.html>

APRIL SCHEDULE

Daily winery tours and tastings, 10:00-17:00

FIREPLACE RESTAURANT

Monday & Thursday lunch

Friday & Saturday lunch and dinner

Sunday's Brunch

SUNSETBAR

Reopens in June 2019

THE POND GARDEN - reopens June 2019

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