



❖ Green policies are good for food, wine - and the environment ❖

For wineries the new year starts somewhere around November, once all the grapes have finished their fermentation. Then we start thinking about the next cycle in the vineyards, the new vines to plant and our priorities for the coming year. Wineries reflect a way of thinking and living, at least for Massaya

For years now we have been treating our waste water, we have made our compost, recycled waste, encouraged our team to reduce their carbon footprints, given preference to local producers, chosen ingredients and material that were as natural as possible, planted our kitchen garden, planted bamboos to recycle water, prioritized organic treatments of vineyards, reduced to minimum the use of sulfur, oxygenated water for use in irrigation, and followed the moon calendar to filtrate and bottle our wines.

We have never boasted about these activities, because they all happened for us naturally and without forcing ourselves. We are convinced that our

environmentally friendly policies are reflected in our wines, arak and food quality and this is really what counts in order to develop a sustainable Massaya.

In 2001 we gave our staff textile bags and adopted a policy of “no plastic bags”. Any staff member carrying a plastic bag had to contribute 1000LEP for the social action fund. So our caretakers are in charge of security but also police our team members to limit the number of plastic bags. Of course, in 2001 that was pioneering thinking. Next year, all the cars will be equipped with baskets, hampers and recycled bags. So, our action is shifting from a coercive measure to a preventative program to limit pollution and increase awareness.

Our wines carry no certification logo, but they wear the badge of our principles. As our daily actions contribute to the goodness across our vineyards, we welcome visitors to Tanaïl (alt 139 for i) where the compost area is open for inspection and at Faqra where the winery recycles restaurant waste.

[Read More](#)

✦ Upcoming Events ✦



Truffle lunch by Chef Daniel Hebet, France

Daniel is the quintessential French chef with outstanding flair and a passion for quality from the freshest of seasonal ingredients. He first came to prominence at La Mirande hotel in Avignon where he was awarded a Michelin star, before



Spectacular new menu for seasonal Brunch

Winter arrives with a fanfare of new flavours at Massaya Faqra. From the beginning of December until the ski slopes open in January, we are adding some exciting ingredients to our Seasonal Sunday Brunch. And this all comes at a

opening Le Jardin du Quai in the picturesque Provencal town of Isle sur la Sorgue. 'I live to serve good food,' he says.

Chef Daniel Hebet will be making his mark at Massaya Faqra by cooking some of his special dishes.

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

**Saturday lunch with Chef Daniel Hebet
December 8**

Book Now

special introductory price of \$55 per person.

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

To inaugurate the season, we have sliced the price of brunch– and here's the **winter's Sunday timetable**

11:30 – Breakfast

13:00 – Lunch

15:00 – Dessert and cheese

15:30 – Last orders at the wine bar

Book Now

❖ Moment of truth for vintage 2018 ❖



French partners and their expertise

Early December is the time when science plays its part in the wine making process. Our French partners come to Lebanon to help Ramzi and Sami Ghosn analyse the 2018 harvest. Each of the 46 batches will be sampled over two days, one day at Tanaïl and one day at Faqra, the results will be assessed to make sure the wines of 2018 are as magnificent as they can be. Final decisions come from the Ghosn brothers who make sure the wines retain their local touch and flair.

Once done, the partners mingle among the visitors at Faqra, discuss major decisions in the lounge of the Fireplace before the General Assembly that takes place traditionally in Beirut to allow the consultants and close friends to join the discussions.

This year the French partners will be represented by Dominique Hebrard and Daniel Brunier.

Dominique is at the helm of Chateau Trianon in Saint Emilion and is a well-known and respected figure in the wine trade around the globe.

Daniel Brunier co-manages le Vieux Télégraphe and a string of reputed labels in the Southern Rhone. The 5th generation has joined the company Nicolas, Edouard and Manon Brunier are now learning from Daniel and Frederic Brunier the skills of managing around 300 hectares... in one of the most competitive wine environments, Chateauneuf du Pape and the surroundings.

[Learn More](#)

DECEMBER SCHEDULE

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

FIREPLACE RESTAURANT

Friday & Saturday lunch
and dinner | Sunday Brunch

SUNSETBAR

Will open with first flakes of snow

THE POND GARDEN - reopens June 2019

**Massaya Faqra is closed from October 15 - November 29*

reservations@massaya.com
massaya.com
+961 70 122 414



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massaya@massaya.com

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