Château Oumsiyat, 'Cuvée Membliarus' Assyrtiko

Description: Château Oumsiyat Cuvée Membliarus is a crisp, dry white from Lebanon's Bekaa Valley, made from 95% Assyrtiko and 5% Sauvignon Blanc. It combines lemon and grapefruit with white peach and delicate floral aromas, followed by a flinty, mineral character and a mouth-watering finish. The palate is light to medium-bodied, with bright acidity and a subtle saline edge. The grapes are grown at over 1,000 metres above sea level and fermented in stainless steel at low temperatures, preserving the wine's freshness and aromatic character.

Tasting notes: Lemon, Grapefruit, White Peach, White Flowers, Green Apple, Flint, Saline Finish

Allergens: Contains sulphites.

Dish Pairing: • Oysters and shellfish • Grilled sea bass • Prawns with lemon and garlic • Halloumi with herbs

Talking Point: Assyrtiko is best known as the signature white grape of Santorini, Greece, but Château Oumsiyat grows it high in Lebanon's Bekaa Valley. The name Membliarus refers to a Phoenician governor of Santorini, linking the wine to the grape's best-known home. The family-run estate is based in Mtein, where vineyards sit between Mount Lebanon and the Anti-Lebanon Mountains. At over 1,000 metres, warm days and much cooler nights help the grapes develop flavour while retaining their naturally high acidity.