

# KEUSH

*méthode traditionnelle*

**Keush is a story of resilience and commitment to the land. Crafting traditional method sparkling wine under extreme conditions in Khachik village.**

Keush is a tale of life's journey. A journey of adventure and daring to pursue the extreme. Armenians, with more of their kin living all over the world than in Armenia say that they are place conscious not place bound. But when Vahe Keushguerian visited Armenia in 1998, he found himself being drawn towards connecting his people and his life with the land. Having understood the potential of the soil and terroir for great winemaking, Vahe embarked on a journey to rediscover Armenia's ancient grape growing regions. It was a village 1,750 m above sea level, on the edge of a conflict war zone, where he decided to set roots for a new generation of Armenian winemaking.

Chief Winemaker: Arman Manoukian  
Consulting winemaker: Jerome Barrett  
Founder: Vahe Keushguerian



## KEUSH BLANC DE BLANCS 2013



70% Voskehat, 30% Khatouni from 80-100 year-old un-grafted vineyards



Khachik village, Vayots Dzor region



South facing vineyards on 1500-1750 masl



Limestone and volcanic rock



Hand harvest in small lots



Traditional (Champagne) method, 36 months aging on the lees



12,5% Alcohol



Extra Brut, 5 g/l sugar content



CONTAINS SULFITES



To be served at 6 - 10 °C (43 - 50 °F)



Roasted nut and bread crumb aromas. Stone fruits on the palate with a clean minerality. Light creamy texture with a balanced structure. Pronounced acidity and long finish.