Noble Sweet 2025

Noble Sweet



Why Noble Sweet?

We named this natural sweet white wine, made solely of Muscat, "Noble Sweet" which translates into a noble sweetness. – Captain Habib Karam

Wine Type	Sweet white wine
Grape Variety	Muscat
Appellation	Jezzine, Southern Lebanon
Fermentation	100% in stainless steel
Serving	Best served at 8 - 10°C
Decanting	No decanting is necessary prior to savoring

Winemaking & Tasting Notes

This late harvest wine is crafted from grapes handpicked berry by berry, setting the ideal conditions to produce this naturally sweet wine. Due to the climatic environment of this wine, complex notes are revealed. Noble Sweet is a tribute to the continuous research in vinification techniques acquired over the years by Karam Wines.

Food Pairing

Can be enjoyed on its own, as a dessert wine or with foie gras, Blue cheese and the famous Lebanese dish of raw mouton or goat liver

Specifics

Alcohol %	14%
Total Acidity (sulfuric a./l)	4.50
pH	3.19

George Cyr Street, Arabian Building, Kantari, Beirut, Lebanon
+961 1 370 516 +961 1 370 518 export@karamwines.com www.karamwines.com