

A WINE ROOTED IN MTEIN'S HEART



**DOMAINE DES
PRINCES**

VIN DU LIBAN

Recent excavations reveal a unique building complex with ancient grape presses constituting a testament to Mtein's winemaking prominence since the 4th century AD, during the Byzantine era. Historical remnants hint at sought-after wines exported to Mediterranean lands, bestowing prestige upon the region.

In our ancestral village of Mtein, the passion of winemaking runs deep.

Mtein, the capital of the Matn region in the early 1700s, witnessed the rise of the Abillama' princes. Their enduring palace graces the village square, defining Mtein's character and inspiring our brand name. But beyond their legacy lies another revelation: an archaeological treasure located not far away from the current residential area of the village.



"At Domaine Des Princes estate, we employ a reasoned approach to wine-making, allowing every vintage to reveal its optimal potential."



DOMAINE DES PRINCES

Vin Blanc du Liban

Type: Dry White

Grapes: Sauvignon Blanc

Vintage: 2022

Alcohol Content: 11% vol.

Terroir: Clay-limestone soils

Recommended

Serving Temperature: 10-12°C

Vinification: Hand-harvested,
fermented in stainless steel
tanks at low temperatures,
aged on fine lees.

Tasting Notes: This elegant white
wine captivates with its delicate
citrus aromas and subtle floral notes.
It reveals a pleasant minerality on the
palate; characteristic of its grape
variety.

Food Pairing: White meat and
seafood



Energy per 100 ml : 259 kJ / 62 kcal
Contains sulfites

Bottled at the estate | Zouheir & Ramez Bou Nader
MTEIN - LEBANON

For inquiry: info@unispirits.be | www.unispirits.be
contact@naderdistilleries.com | www.naderdistilleries.com

Type: Dry Red

Grapes: Syrah, Cabernet Sauvignon

Vintage: 2020

Alcohol Content: 13% vol.

Terroir: Clay-limestone soils

Recommended

Serving Temperature: 16-18°C

Vinification: Hand-harvested,
fermented in stainless steel tanks,
aged with oak for 6 months.

Tasting Notes: This wine, with delicate red fruit flavors and intense red color, offers a pleasant mouthfeel thanks to a subtle balance between freshness and tannins

Food Pairing: Red and grilled meats

Energy per 100 ml : 310 kJ / 64 kcal

Contains sulfites

Bottled at the estate | Zouheir & Ramez Bou Nader
MTEIN - LEBANON

For inquiry: info@unispirits.be | www.unispirits.be
contact@naderdistilleries.com | www.naderdistilleries.com



DOMAINE DES PRINCES

Vin Rouge du Liban





DOMAINE DES PRINCES

Vin Rosé du Liban

Type: Dry Rosé

Grapes: Tempranillo

Vintage: 2024

Alcohol Content: 11% vol.

Terroir: Clay-limestone soils

Recommended

Serving Temperature: 10-12°C

Vinification: Hand-harvested,
fermented in stainless steel tanks
at low temperatures.

Tasting Notes: Refined and expressive, this rosé delights with notes of wild strawberries, blackcurrant leaf, and white blossom. The palate is fresh and clear with a crispy finish.

Food Pairing: White meat and seafood.



Energy per 100 ml : 219 kJ / 61 kcal

Contains sulfites

Bottled at the estate | Zouheir & Ramez Bou Nader
MTEIN - LEBANON

For inquiry: info@unispirits.be | www.unispirits.be
contact@naderdistilleries.com | www.naderdistilleries.com