KEUSH - ROSÉ CUVÉE COUCHANNE

Keush is a sparkling wine project from Vahe Keushguerian. Born in Syria and raised in Beirut, Vahe immigrated to Italy right during the Lebanese Civil War. As a young adult in Italy, he discovered wine and began working with US importers to introduce Americans to the wines of Piedmont and eventually started his own winery in Tuscany. But as a member of the Armenian diaspora, Vahe longed to return to his homeland. In the mid-2000s, he moved to Armenia. In 2013, Vahe started Keush to showcase Armenia's indigenous varieties and viticultural heritage.

Keush is a traditional method sparkling wine made from fruit sourced from Khachik Village, a mountainous village with a population of less than 900. The own-rooted vineyards range are situated 1,750 meters elevation and are farmed sustainably by multi-generational families, many of whom used the grapes for raisin production during the Soviet era, when winemaking had fallen out of favor. These are among the highest elevation vines in the northern hemisphere, and among the highest in the world to produce Méthode Traditionnelle.

Keush Rosé is made from 100% Areni grapes sourced from various growers in Khachik. Aged on the lees for at least 22 months before release, this wine is expressive with nuances of red fruits and notes of biscuit, driven by zesty acidity and strong mineral notes, Perfect an aperitif or an accompaniment to light snacks.



LIMITED TO 4000 CASES / YEAR

WINERY: KEUSH

FOUNDED: 2013

CUVÉE: COUCHANNE | VINTAGE: 2018

PRODUCER: VAHE KEUSHGUERIAN

REGION: VAYOTS DZOR

VILLAGE: KHACHIK

SOIL: LIMESTONE, VOLCANIC MATERIAL

ELEVATION: 1400-1800 METERS

VARIETY: 100% ARENI ALCOHOL: 12%

AGING: 22 MONTHS ON LEES THEN DISGORGED

DISGORGED: 08.21 DOSAGE: BRUTE NATURE

PRUNING: PREDOMINANTLY BUSH VINES

FARMING: HAND-HARVESTED, SUSTAINABLE

VINE AGE: 60-120 YEARS, OWN-ROOTED