



CHATEAU MUSAR ROSE 2014

Chateau Musar Rosé is a still and softly-oaked tribute to the typical 'blended' rosés of Champagne (comprising both red and white grapes), a style much-loved by the late Serge Hochar. This wine is not produced every single year as very specific grape characteristics are required to ensure that the varieties combine in fine, elegant form. In 2014, three varieties were used to create this unique wine.

White grapes Obaideh (2/3rds of the blend) and Merwah almost a third, said to be the ancestors of Chardonnay and Semillon, are both indigenous to Lebanon and date back thousands of years. They were harvested in late October 2014. The ungrafted, low-yielding, 80-90 year old vines are grown at around 1,300m in vineyards on the west facing Anti Lebanon mountain range and Mount Lebanon. From the Bekaa Valley, a small percentage of Cinsault is added which gives the wine its subtle salmon pink colour.

Fermentation and ageing for 9 months in French oak barrels were followed by bottling in July 2015.

The 2014 vintage has aromas of strawberries, apples and grapefruit with a hint of soft floral notes. The palate is well balanced with good acidity and a delicate juiciness from water-melon, nectarine and white peaches.

Serve lightly chilled as an aperitif with canapés, or with salmon and shell fish dishes – also perfect with tapas and mezze.

12% Alc./Vol