



*Chateau Musar*

## **CHATEAU MUSAR ROSÉ 2013**

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 vintage as very specific grape characteristics are required to ensure that the varieties combine in fine, delicate and elegant form. In 2013, three varieties were used to create this unique wine.

White varieties Obaideh (55-65% of the blend) and Merwah (30-40%), 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 2013. 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 (also found in southern France, and the famous reds of Châteauneuf-du-Pape) gives the wine its subtle colour.

Fermentation and ageing for 9 months in French oak barrels were followed by bottling in July 2014.

Elegant salmon pink in colour, this fragrant rosé has aromas of white fruits, herbs and flowers, grapefruit with oregano and thyme. Smooth and well-balanced, with white peaches, lemon and herb flavours, it finishes on fresh yet lingering citrusy notes.

Serving suggestions: the 2013 excels with salmon, canapés, olives, nuts, and seafood and Mediterranean cuisine, especially Lebanese ‘mezze’, tapas and Provençal dishes.

Alcohol: 12%

