



Chateau Musar

Chateau Musar White 2010



Overview 2010 was the year of the heatwave which lasted for 23 days from the 10th July, although our indigenous white varieties, Obaideh and Merwah were less affected by the intense heat as the microclimate of the Lebanese mountains resisted the heat far better than the Bekaa Valley.

Grape Obaideh 60% Merwah 40%

Varieties

Vineyard Bekaa Valley

Region

Alcohol 12% Alc./Vol.

Wine Making Normally Obaideh reaches higher alcohol than the Merwah but they balance each other, this year in 2010, both reached lower alcohol levels, Merwah 11.5% and when it has lower alcohol than normal (12/12.5%) it tends to dominate the Obaideh, so even though it is only 40% of the blend, it dominates this wine.

Colour Pale Lemon, Clear and Bright

Nose Pears, pine resin, herby fragrance, thyme, lemongrass, waxy

Palate Pine resin, oily character, eucalyptus weightness to the wine, heaviness, depth of body, zingy lemon acidity on finish. Piney, oaky, waxy.

“more citrusy, more austere, more waxy, more zesty”

Tarek

Food Pairing Walnut, fig and goats cheese salad

Drink Within two to three years from harvest.

