



*Chateau Musar*

## Hochar Père et Fils 2009

Hochar Père et Fils Red is sometimes mistakenly referred to as the 'second wine' of Chateau Musar but this is not an accurate description. It is actually sourced from a single vineyard planted over 50 years ago at 1,000 metres above sea level near the village of Aana in the Bekaa Valley, characterised by deep, gravelly soil over a limestone base. Low yields (25-30 hectolitres per hectare) result in concentrated, complex wines and the altitude keeps the average yearly temperature at around 25 °C, encompassing snowy winters, mild springs and hot summers.

As with all vintages of Hochar Père et Fils, the 2009 vintage is comprised mostly of Cinsault, Grenache, with Carignan and Cabernet Sauvignon. The grapes were fermented at temperatures ranging from 27 to 30°C, with 15 to 20 days maceration in cement vats, followed by 9 months in French Nevers oak barrels. Most unusually we experienced rain during the harvest in September and 2009 ended up being a truly memorable year in Lebanon and a vintage of two halves – before and after the rain! Fortunately most of the red grapes had been gathered in: rich, concentrated and beautifully balanced. Blending took place in the spring of 2011 and bottled later on that year.

The 2009 vintage has a deep, dark ruby colour with an intense nose of rich dark berries – black fruits, plums and dark chocolate. The palate is just as intense and vibrant, enriched with ripe forest fruits, plums, black cherries, prunes with layers of dark chocolate following through. This wine is beautifully balanced, complex with a good tannin structure and a finish that goes on and on..... It would benefit from being decanted and served at between 16-18°C. Cellared in a steady environment, it will keep for at least a decade.

“On the nose at first, chocolate fudge brownie and warming chilli, Belgian chocolate shop meets Moroccan Bazaar, but there is so much more as you are drawn deeper and deeper into a bewildering sensory experience of hedonistic proportions. Aromas, some fruit based and some spiced, come in wave after wave making you believe you are experiencing a fine Rhône classic or sometimes a 40 year old Port. Could a highly expectant palate be rewarded after such promise? In short, yes it can, with all these special and unique flavours held in place with perfectly balanced acidity and tannins. Once again wave upon wave of richly spiced fruits tantalising the taste buds ensures that the finish leads into infinity”. Vernon Banham – Larners of Holt April 2014

14 % Alc./Vol.

