



Chateau Musar

Hochar Père et Fils 2011

Hochar Père et Fils is 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 wines and the altitude keeps the average yearly temperature at around 25 ° C, encompassing cold, snowy winters, mild springs and hot summers.

The 2011 vintage is a blend of Cinsault (50%), Grenache (30%), Carignan (10%) and Cabernet Sauvignon (10%). The grapes were fermented between 27 °C to 30 ° C, with 15-30 days maceration in cement vats, followed by 9 months in French Nevers oak barrels. It was blended in the spring of 2013 and bottled later on in the same year.



The harvest of 2011 posed one of the most challenging experiences in wine making at Chateau Musar over the last 20 years. The year began with a cold January but with insufficient rain, February proved similar with March being sunnier but April and May produced the really big surprise with a level of rainfall to match January, February and March combined. The main result of the rain was very late maturation with flowering occurring 25 days later than usual and this delay continued over the maturation period and up to the harvesting day. We also experienced 3 days of rainfall during mid-September, this had an effect on the Cinsault but the Carignan of 2011 coped very well and although only 10% of the final blend, it has dominated with its concentration and aromas.

The 2011 vintage has a deep garnet colour with a nose of blackberries and damsons, bitter cherries with hints of Assam tea leaves and cloves. On the palate, there are cranberries, Christmas cake spices, coffee beans and tobacco. The vintage finishes drier than the 2009 due to the dominance of the Carignan. The result is a wine with ripe fruit, firm structure, good natural acidity and excellent aromatics.

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.

14% Alc./Vol.

