



Musar Jeune Rosé 2014

Chateau Musar's youthful 'Jeune' wines are made from low-yielding Bekaa Valley vines which are grown at around 1,000 metres above sea level. The altitude keeps the average temperature moderate at 25°C and with over 300 days of sunshine a year, grapes are ripened to perfection. Unoaked and harvested from organically certified vineyards, all the Musar Jeune wines are richly aromatic with vibrant fruit flavours.

Racked 18 hours after its arrival at the winery in Ghazir in September 2014, the Cinsault was fermented in stainless steel vats with a temperature range between 18 and 21°C. Following malo-lactic fermentation, the wines were left to rest for 3 months, cold stabilised and bottled in early 2014.

The Musar Jeune Rosé 2014 was produced exclusively from Cinsault and due to the climatic conditions of this year, it is a big, concentrated rosé with intense aromas of blueberries, Kirsch, strawberries and roses. The palate is dominated by rich red fruits, cherries and pomegranate – this wine has an impressive structure, rich and mellow with good acidity, light tannins and a long finish.

Serve gently chilled, this vintage is a perfect match for tapas, paella, grilled seafood, Provençal dishes and charcuterie.

13.5% Alc./Vol.

