



Chateau Musar

Musar Jeune Rosé 2011

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

Racked 15 hours after its arrival at the winery in Ghazir in late September, 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 2012.

Made from 100% Cinsault from old vines of more than 40 years of age, the 2011 vintage is richly fruited with good acidity and a long mellow finish.

The colour is a vivid bright cranberry and redcurrant and the nose and palate are dominated by pomegranate, red apples and cranberries with a hint of rose water and raspberries.

Serve gently chilled, this well structured wine is an ideal choice for Mediterranean dishes, tapas and Lebanese 'mezze' as well as seafood and barbequed meats.

