



Chateau Musar

Musar Jeune Rosé 2012

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 2013.

Made from 100% Cinsault from old vines of more than 40 years of age, the 2012 vintage is a very balanced wine, with an explosion of ripe fruits on the nose and palate with good acidity.

Vibrant and bright – this wine has a nose full of red fruits, strawberries, red cherries with rose petals and hints of rosewater. The concentrated fruit palate has cherries and blueberries but is dominated by strawberries and rosewater with a hint of violets on the long finish.

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.

13% Alc./Vol.

