



Chateau Musar

Musar Jeune Rosé 2013

Chateau Musar's youthful 'Jeune' wines are made from low yielding 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.

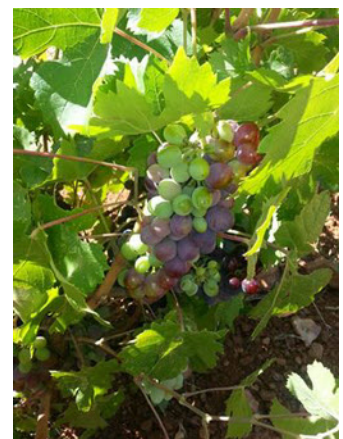
Racked 8 hours after its arrival at the winery in Ghazir in late September, the Cinsault was fermented in stainless steel vats with a temperature range between 18 and 21 ° C. Following malolactic fermentation, the wines were left to rest for 3 months, cold stabilised and bottled during January 2014.

The 2013 vintage was produced exclusively from the Cinsault grape, from old vines of more than 40 years of age – harvested in late September. For our Musar Jeune rosé wines, we use the 'saignée' method and this vintage is a lighter colour than in previous years, due to less skin contact time in 2013.

A light salmon, pink colour with a nose of peaches, pears and white stone fruits with a hint of mandarins and rosewater on the finish. The supple palate has fruits of quince, apples and Seville orange marmalade, it is nicely balanced with soft well integrated tannins and good acidity with a cranberry juiciness on the finish.

Partner, gently chilled with delicate flavours of fresh shellfish or with a mozzarella and sun ripened tomato salad.

13 % Alc./Vol.



Cinsault 2013