



*Chateau Musar*

## **Musar Jeune Rose 2015**

The Musar Jeune Rosé is 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 wines are richly aromatic with vibrant fruit flavours.

Racked within 12 hours after its arrival at the winery, the Cinsault (harvested early September) and Mourvedre (harvested late Sept./early October) were fermented separately in stainless steel vats with a temperature range between 18 and 21 degrees Celsius. Following malo-lactic fermentation, the wines were left to rest for 3 months, blended, cold-stabilised and bottled in January 2016.

In 2015, for the first time and this an exciting new development for the Musar Jeune Rosé, we have used 5 year old first harvest Mourvedre, which, when blended with 30 year old Cinsault gives the wine more complexity and structure.

A pale, coral hue with aromas of pomegranate, pink grapefruit, rose petals and honeysuckle. The palate has floral notes with hints of mandarin, green apples and rosewater. The 2015 has an impressive structure, it appears light and elegant yet has a rich mouthfeel with good acidity and light tannins.

Serve gently chilled as an aperitif - with mezze, grilled tiger prawns or simply a bowl of green olives and roasted almonds.

13.5 Alc. /Vol.

