



Chateau Musar

Musar Jeune Rosé 2016

Musar Jeune Rosé is made from low-yielding Bekaa Valley vines which are grown at around 1,000 metres above sea level. This altitude keeps the average temperature moderate at 25 ° C and with hot sunny days, 300 a year on average; and cool nights, the grapes are ripened to perfection. Unoaked and harvested from organically certified vineyards, the Musar Jeune range of wines are richly aromatic with vibrant fruit flavours.

Racked within 12 hours after its arrival at the winery, the Cinsault (harvested in early September) and Mourvedre (harvested late Sept./early October) underwent ‘direct pressing’ and were then fermented separately in stainless steel vats at temperatures between 18 and 21 ° C. Following malo-lactic fermentation, the wines were left to rest for 3 months, blended at the end of November, cold-stabilised and bottled in January 2017.

The 2016 vintage was produced from a blend of Cinsault (80%) and Mourvedre (20%) – 2015 was in fact the first year that we used Mourvedre for this wine, the vines are now 6 years old and together with 30 year old + Cinsault, it gives us a wine of great structure and balance.

A beautiful salmon pink with wonderful fruit aromas of pomegranate, rhubarb, pink grapefruit and hints of rosewater. There are strawberry, peach and pomegranate fruits on the palate which is nicely textured with fine, crisp acidity and freshness on the finish.

Serve gently chilled as an aperitif or with Mediterranean and Middle Eastern cuisine.

Alc./Vol. 12.5%

