



Chateau Musar

## Musar Jeune Rosé 2018

**Overview** With the 2018 vintage, we introduce a newly designed label and branding for our Musar Jeune Rosé.

Musar Jeune range of wines are produced 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 hot sunny days, 300 a year on average; and cool nights, the grapes are ripened to perfection. Unoaked and harvested from our organically certified vineyards, the Musar Jeune range of wines are richly aromatic with vibrant fruit flavours.

**Grape Varieties** The 2018 vintage was made 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 8 years old and together with 30 year old + Cinsault, it gives us a wine of great structure and balance.

**Vineyard Region** Bekaa Valley

**Alcohol** 13.5% Alc./Vol.

**Wine Making** Racked within 12 hours after its arrival at the winery, the Cinsault (harvested in early September) and Mourvedre, harvested in late September, 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 2019.

**Colour** Bright Coral

**Nose** Bursting with red and orange fruits – strawberries, tangerines with a hint of spice and salinity.

**Palate** Nectarines, tangerines and strawberries and cream dominate the palate with a saline minerality. There is a nice acidity and freshness to this wine and a long lingering finish.

**Drink** Within two to three years from harvest.

