



*Chateau Musar*

## **Hochar Père et Fils 2008**

Hochar Père et Fils Red is sometimes mistakenly referred to as the ‘second wine’ of Chateau Musar but this is not an accurate description. Rather than being made from ‘declassified’ grapes deemed unsuitable for inclusion in the ‘Grand Vin’, it is actually sourced from a single vineyard planted over 50 years ago at 1,000 metres above sea level near the village of Aana in the Bekaa Valley, characterised by deep, gravelly soil over a limestone base.

Low yields (25-30 hectolitres per hectare) result in concentrated, complex wines and the altitude keeps the average yearly temperature at around 25 degrees Celsius, encompassing snowy winters, mild springs and hot summers.

As with all vintages of Hochar Père et Fils, the 2008 vintage is comprised mostly of Cinsault, (50%), Grenache (30%) with Carignan (10%) and Cabernet Sauvignon (10%).

The grapes were fermented at 29 degrees Celsius, with 15 to 20 days maceration in cement vats, followed by 9 months in French Nevers oak barrels. It was blended in the spring of 2010 and bottled later on that year.

The 2008 vintage is a bright red ‘pinot’ colour with a smoky nose of figs, plums, dried cranberries and rich Genoa cake. There are also aromas of leather, cigar box, tea leaves and spices. The palate is enriched with soft stone fruits, plums, prunes, dates and figs with layers of sweet spices such as cardamom. This wine is well balanced and elegant with soft velvety integrated tannins.

