



*Chateau Musar*

## **MUSAR JEUNE RED 2010**

Chateau Musar's youthful 'Jeune' wines are made from the fruit of Bekaa Valley vines at around 1,000m above sea level. Altitude keeps the average temperature moderate at 25 degrees Celsius and with 300 days of sunshine a year, grapes are ripened to perfection. Un-oaked and made with a natural philosophy, Musar Jeune wines are richly aromatic with vibrant fruit flavours.

The Musar Jeune Red 2010 is a blend of Rhone varieties Cinsault (50%) and Syrah (30%) plus Cabernet Sauvignon (20%) from young organic vineyards which were harvested during the second fortnight of September 2010. The grapes were fermented in concrete vats between 28 and 30 degrees Celsius and blended after malo-lactic fermentation. The wine rested in concrete vats for 9 months before bottling in the summer of 2011.

The 2010 vintage has a rich nose of red fruits, cherries, cooked plums, black currants and blueberries with a hint of violets coming from the Syrah. These fruit characters follow through to the rich, warm palate which is also full of cinnamon, nutmeg and Christmas spices. This wine with its velvety soft tannins and long, warm finish is best enjoyed in its youth (in contrast to the Chateau Musar bottling, which is not released until its seventh year).

Perfect with roasted and grilled meats, spicy Mediterranean dishes, casseroles and mature hard cheeses. Enjoy straight from the bottle (no need to decant) and serve at room temperature.

