



Chateau Musar

Musar Jeune White 2013

The Musar Jeune white represents a different direction in style for Chateau Musar – it was first produced in 2006 to express the vibrant fruits of the grapes from young Bekaa Valley vines from our organically certified vineyards.

The 3 grape varieties, 35% Viognier, 35% Vermentino and 30% Chardonnay are an eclectic blend of French and Sicilian grapes (none of which are found in Chateau Musar White) were harvested in August 2013 and fermented in stainless steel vats at low temperatures between 19 °c and 21 °c, followed by blending on the 25th November, cold stabilisation and bottled during January 2014.

The vines used for the Musar Jeune White come from two different terroirs – Chardonnay and Vermentino are grown on limestone based soils, while the Viognier comes from vineyards with silty soils. The Chardonnay was the first to arrive at our winery in Ghazir – with a yield of 18 hl/ha, followed by the Viognier (with a yield of 25 hl/ha) and lastly Vermentino at 18 hl/ha.

Pale lemon in colour with fruity and herby aromas – of apricots, white peaches, pears, honeysuckle and elderflower. The grapes were very fragrant and vibrant in 2013 which has resulted in an aromatic wine with a hint of nuttiness on the rich, textured palate with gentle acidity and a peachy finish.

A wine to enjoy in its youth (in contrast to the Chateau bottling, which is not released until its seventh year) and best served gently chilled with lightly spiced dishes such as teriyaki glazed salmon, satay chicken and Lebanese mezze.

14% Alc. /Vol.

