



*Chateau Musar*

## **Musar Jeune White 2015**

Musar Jeune White was first produced in 2006 with newly planted varieties, Vermentino (40%), Viognier (30%) and Chardonnay (30%) – expressing vibrant fruit flavours of grapes from young Bekaa Valley vines. The 2015 vintage was harvested in August, Chardonnay was the first to arrive at the winery on the 10th with a yield of 10 hl/ha, Viognier followed on the 13th, with 15 hl/ha and Vermentino was picked last on the 26th August with a yield of 15 hl/ha. The vines used for the Musar Jeune White are from our organically certified vineyards and come from 2 different vineyard terroirs: Chardonnay and Vermentino are grown on limestone based soils while the Viognier comes from vineyards with silty soils.

The grapes were fermented in stainless steel vats at a temperature between 19 and 21 degrees Celsius, followed by blending, cold stabilisation and bottling in January 2016.

The Chardonnay and Vermentino were particularly expressive in 2015 with exotic fruit aromas of pineapple, bananas, lychees and hints of honeysuckle and jasmine. The Vermentino, native to Sardinia and Corsica adds citrus leaf aromatics, refreshing acidity, good richness and minerality. This is a crisp, well-structured wine of medium body with a long fruity and floral after taste. The 2015 was a year characterised by fragrance with lower alcohol than in 2014 but the biggest problem we faced this year was the extreme spring weather which affected our volumes dramatically. We had a very promising start to the year and the warm weather in late March instilled optimism – however little did we know then that we would face the most severe spring frost in a generation in mid-April, which killed many of the young buds which were already in the process of opening. Our young white grapes were particularly affected and therefore the Musar Jeune White 2015 will be on allocation only.

Serve gently chilled with grilled seafood, Mediterranean vegetables & Thai cuisine.



*Vermentino Grapes*

