



Chateau Musar

Musar Jeune White 2016

Musar Jeune white was first produced in 2006 with newly planted varieties, Vermentino (40%), Viognier (30%) and Chardonnay (30%) – expressing vibrant fruit flavours from young Bekaa Valley vines. Chardonnay was the first to arrive at the winery on the 3rd August with a yield of 10 hl/ha, followed by Viognier on the 4th with Vermentino last on the 18th – both with yields of 15 hl/ha. The vines used for Musar Jeune White are from our organically certified vineyards and come from 2 different terroirs: Chardonnay and Vermentino are grown on limestone soils, while the Viognier comes from vineyards with silty soils.

Fermentation of these white grapes was controlled at between 19 and 22 degrees in stainless steel vats and as usual, Vermentino proved to be the best grape for hot summers. Chardonnay developed differently, with a distinct orange colouring from the sun, coupled with the release of skin colour during pressing. Viognier revealed a wonderful combination of taste and fragrance which is developing over time. Malo-lactic fermentation occurred within 4 weeks of the harvest for the Chardonnay and Viognier but Vermentino took another month. Blending took place in November and it was bottled in January 2017.

The Vermentino, native to Sardinia and Corsica and thus well suited to the Eastern Mediterranean climate, adds citrus leaf aromatics, good richness, minerality and refreshing acidity. In 2016 it combined well with the Chardonnay and both were particularly expressive this year showing pineapple, lychee and mandarin.

The Musar Jeune White of 2016 has a pale lemon colour, it is medium bodied, rich in exotic fruits, peaches and pears with a floral crisp finish.

Serve lightly chilled with fruits de mer, grilled tiger prawns, smoked mackerel and Lebanese mezze.

12.5% Alc/Vol

