



Chateau Musar

CHATEAU MUSAR RED 1987

Tasting Note

A very classic Chateau Musar following a very classic year. Very easy to produce with almost no problems through fermentation, maceration and barrel ageing. Maybe the ideal wine making approach, if not the devil temptation to make things the difficult way. The early spring of 1987 saw a slight frost, although this was only short-lived, developing into a fresh and sunny summer.

It was a small crop due to spring frost but the harvest was sound. It was very easy to ferment. The fruit is quite light and dry with an unusual rose-hip note: it has lovely balance and weight in the mouth, like an egg in the hand.

Very deep mahogany red to orange at rim. Sweet strawberry and cassis flavours give way to dry tannins and slightly oxidised flavours of mushrooms and leather. Good acidity and a very balanced wine all the way through.

A classical Musar somewhere between the 1975 & 1986. Very balanced, drinking beautifully with a distinctive finale.

Tasted May 2003 – New Jersey, USA