



## **CHATEAU MUSAR RED 1997**

### **Tasting Note**

A fairly normal winter followed by a fresh spring with no hail or frost and then a mild summer with a very cloudy and fresh August followed by a sunny September. These perfect conditions allowed grapes to mature slowly and surely at a pace rarely achieved.

The harvest started on the 15<sup>th</sup> September and ended on the 11<sup>th</sup> October for the reds and the 21<sup>st</sup> October for the whites. However we had to stop harvesting for four days from the 30<sup>th</sup> September to the 3<sup>rd</sup> October because of rain.

Fermentation continued at about the same pace at which the grapes had matured. It was the slowest and best fermentation we have ever had at Chateau Musar, especially between the 15<sup>th</sup> and 30<sup>th</sup> September with 80% of the harvest in the cellar.

I tasted the wines on the 18<sup>th</sup> November. Almost all malolactics are finished and wines look ready for drinking. Very, very beautiful wines and the white wines are just as beautiful as the reds. All wines are big and perfectly balanced whatever the cepage – Cabernet Sauvignon, Carignan, Cinsault, Merwah and Obaideh.

Definitely a vintage to follow very closely.....

**Serge Hochar – November 1997**

### **Citations**

“First tasted with Serge Hochar in the Chateau Musar cellars, December 1999. The wine was still in individual vats: Cinsault from the garrigues of Kefraya in the Bekaa Valley: crisp, fragrant; attractive, some elegance. Carignan from Ana, a little further north: more flesh, nice fruit, very tannic. Cabernet Sauvignon was an incredibly deep colour: green, stalky nose; austere, astringent. It would be another year before blending. Most recently, seemed fully developed, good flavour, lovely aftertaste.

*Last tasted May 2002 \*\*\* ”*

**Michael Broadbent – Vintage Wine**

A rich, warm deep cherry red with a smoky nose full of spice and fruits. On the palate there are mixed berry fruits – cherries, redcurrants, pomegranates and Christmas spices of cinnamon and nutmeg.

Ripe sweet fruit with a smoky edge.

Good acidity with good tannin levels results in a wine of classic structure with long ageing potential.

“There’s no point in putting it in the sample case; those who know this delicious, silky delectable wine will want to buy without further introduction”

**Simon Hoggart – The Spectator 25<sup>th</sup> January 2003**