



*Chateau Musar*

**CHATEAU MUSAR RED 2000**

**Tasting Note**

The 2000 vintage of Chateau Musar is a blend of Cabernet Sauvignon, Cinsault and Carignan – approximately 1/3<sup>rd</sup> of each. It was fermented in cement vats and then aged for one year in French nevers oak barriques. It was blended and bottled at the end of the third year following the harvest and aged for a further 3 to 4 years in the cellars of Chateau Musar at Ghazir before its release in May 2007.

Yield is 30 to 35hl/ha

Harvest date: 6<sup>th</sup> September 2000

Alcohol 13.5%

PH 3.87

The colour is a deep dark red, perhaps darker than usual at Chateau Musar.

The nose is a complex intriguing mixture of figs, prunes, leather, dark tea, tobacco, black olives with spices and a certain earthiness.

On the palate, you will find ripe black cherries, figs, damsons-even chocolate and olives. There is good acidity with nice smooth tannins resulting in a wine which full-bodied, rich and velvety with very long length.

In summary we feel that the 2000 vintage is a serious wine with serious ageing potential but with a very approachable and open style which makes it perfect for drinking now as well as cellaring.

Perhaps more Bordeaux like in character than in previous vintages.

**Citation**

“Closer to a fine Bordeaux but it will age gratifyingly well for a very long time. And you can drink it with pleasure now: all that soft, velvety, peppery, spicy, earthy even chocolaty quality is already there in spades.”

**Simon Hoggart- The Spectator February 2007**