



Chateau Musar

CHATEAU MUSAR ROSÉ 2006

Chateau Musar Rosé is a still and softly-oaked tribute to the typical 'blended' rosés of Champagne (comprising both red and white grapes), a style much-loved by Serge Hochar. This wine is not produced every vintage as very specific grape characteristics are required to ensure that the varieties combine in fine, delicate and elegant form. In 2006, three varieties were used to create this unique wine.

White varieties Obaideh (55-65% of the blend) and Merwah (30-40%), said to be the ancestors of Chardonnay and Semillon, are both indigenous to Lebanon and date back thousands of years. The ungrafted, low-yielding, 80-90 year-old vines are grown at around 1,300m in vineyards on the west-facing Anti-Lebanon mountain range and Mount Lebanon. From the Bekaa Valley, a small percentage of Cinsault (also found in southern France, and the famous reds of Châteauneuf-du-Pape) gives the wine its subtle colour.

Fermentation and ageing for 9 months in French oak barrels were followed by bottling in the summer of 2007.

Deep salmon pink in colour, this fragrant rosé has aromas of almonds, wild herbs, oranges, grapefruits, green apples and citrus leaves. Smooth and well-balanced, with rich flavours of peaches and pears, it finishes on fresh yet lingering citrusy notes.

Serving suggestions: the 2006 excels with salmon, canapés, olives, nuts, seafood and spicy Mediterranean cuisine, especially Lebanese 'mezze', tapas and Provençal dishes.

Alcohol: 12% vol.

