



Chateau Musar

CHATEAU MUSAR ROSE 1995

Tasting Note

The endless very hot Indian summer of 1994 was followed by a freezing December and January, then a very mild period between February and April. However the flowering was slightly affected by rain and hail during May and June. The summer then followed its normal pattern and the quality of the harvest was very good.

The Rose of this year is deceptive – the colour is bright and a very light pink giving the illusion of a delicate, elegant wine. The nose however is of peaches, strawberries and fruity apples. It offers immediate pleasure while being quite a serious wine and quite perfect for serving with the spicy/oily Lebanese cuisine. The palate shows its true power, round and full –this wine has a touch of silk with almonds.

The Chateau Musar Rose is a blend of 90% barrel-fermented white Obaideh and 10% red Cinsault.

The 1995 vintage is deceptive – the pale pink, almost onion skin colour gives the illusion of a delicate, elegant wine. The wine is indeed elegant but the palate has a creamy richness – it is quite full bodied, with good acidity and long length.

Citations

“It offers immediate pleasure while being quite a serious wine and quite perfect for serving with Lebanese and Mediterranean cuisine”

Steven Spurrier – ‘Musing on Musar’

“A pale salmon pink rose, with a delicacy and fragrant power that blows most contemporary examples away.”

Dave Broom – Decanter Magazine

“Musar’s whites and roses are less well known. More’s the pity: both are unusual and superb.”

Andrew Jefford – Magic of Musar – Decanter Magazine January 2004