



Chateau Musar

CHATEAU MUSAR WHITE 1994

Tasting Note

Chateau Musar white is a blend of the ungrafted Merwah (Semillon) and the Obaideh (believed to be Chardonnay) grape varieties. In the tradition of Chateau Musar, no two vintages are identical, with each allowed to develop its own personality which evolves and matures with age.

Citation

Decanter magazine writes, "Not surprisingly, Musar whites have always been out of synch with 'commercial reality' - a Mahler in a world of Richard Claydermans..... The 1994 vintage has a mix of lanolin and marzipan on the nose and deep, slightly smoky fruits - a style with direction and promise."

Robe limpide et tres brillante. Couleur jaune-dore, nuances de vert.
Nez compose de notes de fruits confits, caramel, miel, pruneaux. Un nez tres riche, refletant une sensation de grande chaleur.
Bouche d'attaque tres chaleureuse. Gout du miel preponderant, avec une petite acidite rafraichissante.

Tasting Notes:

Colour: Golden Yellow
Aroma: Exciting, oaky, nuts, ripe apples.
Taste: Full-bodied, abundant, hot, nuts, almond, longer after taste with lots of oak, which covers fruitiness. Goes well with nutty cheeses and pike-perch roasted in butter.

Viiniklubi, Finland 1st March 2001
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