



*Chateau Musar*

## **CHATEAU MUSAR WHITE 1995**

### **Tasting Note**

The Musar white comes from a varying blend of the Obeideh grape (the ancestor of Chardonnay) and the Merwah which resembles Semillon and these wines are released after a couple of years in bottle, quite against current trends but giving time for the ripe flavors to evolve while retaining a full-bodied dry finish.

A blend of the indigenous Lebanese grapes, the Obeideh (2/3<sup>rd</sup>) and the Merwah (1/3<sup>rd</sup>), the Chateau Musar white 1995 vintage has been matured for six months in French oak followed by nearly 3 years in bottle allowing time for the honeyed flavors to develop.

The 1995 is a pale golden yellow with a nose which gives dried herbs, lemon peel and vanilla. The palate is fresh and still youthful yet rich with citrus, honey and apple flavors giving a long soft finish.

### **Citations**

**Steven Spurrier in 'Musing on Musar'** wrote "the 1995 is remarkable, pale yellow but with a Burgundian bouquet and the finish of a good old fashioned white Graves".

"The whites were a revelation to many of us. The 1995 vintage with its depth of flavors orchestrated with a very long to be remembered finish. Mouth-filling spicy nuttiness contrasted with sensation of marzipan apricots and honey."

**Wine Tasting 26<sup>th</sup> August 2001 The Castle Restaurant USA**