



Chateau Musar

CHATEAU MUSAR WHITE 1997

Tasting Note

The Musar white wine comes from a varying blend of the Obaideh grape, the ancestor, according to Serge, of Chardonnay and the Merwah grape which resembles Semillon. Merwah was the grape used in the wine mentioned in the Bible, shipped from Byblos to the Egyptians some 4000 years BC.

They are released after a year or two in bottle, quite against current trends, but giving time for the ripe, honeyed flavours to evolve, while retaining a full-bodied dry finish.

A bright golden straw colour with a nose of almonds, cashew nuts, vanilla, hot buttery toast and honey.

The alcohol content of 12% belies the concentration and power on the palate. Rich warm toasty honey flavours together with fragrant herbs and spiced apples result in a very complex rich and mellow wine. Produced from the indigenous grape varieties, Obaideh and Merwah. Rich, round and full in the mouth leading to a long and lingering finish.

The 1997 vintage was aged in oak for six months.

Citations

A unique style with great depth of character and it is a wine to keep –
“The white is just like my red” **Serge** explains proudly “like all Musar wines, it gets better as it gets older.”

“Heady, cashew nuts, spice, dry finish.”

The Scotsman – 11th May 2002

Serving recommendation: Serve at room temperature – do not chill.