



Chateau Musar

CHATEAU MUSAR WHITE 1999

Tasting Note

A powerful wine from a powerful year – a brilliant full golden colour with a buttery, honeyed nose with hints of roasted almonds, apricots, vanilla and orange. The rich, toasty honey aromas follow through to the palate with ripe apricots, nuts and spices. This rich palate is balanced with good acidity – a very fine white vintage from Chateau Musar with great potential to age.

The 1999 vintage is a blend of the indigenous grape varieties to Lebanon, 2/3rd Obaideh and 1/3rd Merwah produced from specific vineyards on the slopes of Mount Lebanon with low yields of 25 hectolitre per hectare. Following the initial fermentation in cement vats, both varieties spent between 6 and 9 months in French nevers oak barrels and this vintage was bottled in 2000 to be released in 2005/06.

Citations

‘Musar White is powerful, firmly structured and startlingly concentrated’

Andrew Jefford – January 2004

‘Piney scents; huge concentration of rich yet vivid, dense, wild-flower and honey flavours, with a powerful and lingering finish. A great white with a long future ahead of it’

Decanter Magazine – Understanding Musar

‘This white is just off-dry, rich and voluptuous, with flavours of apples, caramel and cream, like a liquid tarte tatin.’

The Spectator Magazine – Simon Hoggart 28th January 2006

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

Alcohol content: 12.5% alc./vol.