



*Chateau Musar*

**CHATEAU MUSAR WHITE 2000**

**Tasting Note**

As with all Chateau Musar white wines, the 2000 vintage is a blend of Obaideh approximately 2/3rds and Merwah approximately 1/3rd – indigenous grapes of Lebanon with thousands of years of history.

It was partly fermented in oak and aged for 9 months in French oak barriques. It was blended and bottled at the end of the first year following the harvest and cellared at Chateau Musar, Ghazir for 5 years before its worldwide release.

Yield is 20 / 25 hl /ha

Alcohol 12.5%

PH 3.65

A deep yellow, golden colour – vibrant and clear.

The nose is at first difficult to understand because it has so many nuances: it is all at once, buttery, toasty, honey, of grilled and caramelised pineapple, lemons, mandarins almonds, vanilla and even minerally and salty– delicate and complex at the same time. The aromas follow through on to the palate with a touch of butterscotch, figs and oranges.

It reminds us of our White 1993 vintage but this year does have its own very specific identity. It has the pineapple/citrus fruit with the honey toasty character we have come to expect from our white wines but it also has a mineral like quality which makes this a most intriguing vintage.

Serve at room temperature

**Citation**

“The white has become increasingly popular too. I always think of it as a kind of liquid tarte tatin, bringing on apples, cream and butterscotch. Maybe flaky pastry is going too far but there is certainly toast there. And this year a hint of pineapple. It’s not too sweet, but is slightly off-dry, so it would go wonderfully well with fresh fruit or dessert. Or just as an aperitif”.

**Simon Hoggart – The Spectator February 2007**