



Chateau Musar

Chateau Musar Red 1999

Analysis:

Alcohol : 14.15% vol.

Sugar content : less than 2 g/l

PH : 3.79

Total Acidity : 3.90 g/l as sulphuric acid

5.97 g/l as tartaric acid

Volatile Acidity : 0.78 g/l as sulphuric acid

0.95 g/l as acetic acid

Free Sulphur : 6 mg/l

Tasting notes:

The color is a brilliant deep red color. The nose is full of red fruits, mostly cherries and cassis, with flavors of vanilla, oakiness, and some hints of chocolate. This follows through in the taste which is rich, well balanced, mellow with spices in the beginning, very smooth tanins surrounded with mature red fruits, vanilla and chocolate, and a hint of orange in the end. Very long and smooth after taste.

For the other information, like all Chateau Musar red wines, it is a blend of Cinsault, Carignan and Cabernet-Sauvignon with the usual proportions(1/3). Fermented in cement vats with long maceration periods (up to 4 weeks) then aged 1 year in french oak, it was blended at the end of its second year (august 2001) and bottled in Summer 2002. Like Chateau Musar red wines : no additives, low sulphur level, no fining,

Citation

“This is the basic palette from which Serge Hochar, no dry academician, creates his blends:

- First, a Cinsault from a single, soil-rich vineyard in Ana: deep core, young Provençal scent; delicious flavour, wonderful richness and flesh. Soft tannins.
- Next, a Cinsault from Ammiq’s very gravelly soil-fragrant, lighter style, more charm.
- Then Carignan from a lighter soil in the Ana district: Deep, velvety; spicy garrigue scent (I was reminded of Corbières in the Languedoc), flavour more aromatic. Lastly, Cabernet Sauvignon from Kefraya’s rocky soil: very deep purple: sweet, lovely crisp flavour, excellent tannins and acidity.
- End taste of violets and blackcurrants.”

In the Chateau Musar cellars, Dec 1999

Michael Broadbent