



*Chateau Musar*

## CHATEAU MUSAR ROSÉ 2001

The Chateau Musar Rosé is a blend of barrel-fermented white Obaideh and Merwah (indigenous white grapes of Lebanon) with a small amount of red Cinsault — Serge's softly oaked and unsparkling tribute to the typical "blended" rosés of Champagne, which he loves. Moreover, production of the Chateau Musar Rosé is very limited, and not declared every vintage - the vintage prior to the 2001 was the 1995.

*The harvest of 2001 was good, with quite ripe fruits but not too much tannin or acidity - "an easy fruity year with good alcohol levels" - and the rosé of this year reflects the vintage.*

The 2001 vintage is a beautiful, pale salmon pink, with a creamy, vanilla nose with a hint of quince, mandarin and figs. Similar characteristics are to be found on the palate; quince, chocolate orange, lemon hints, and some honey on the finish. This elegant, dry rosé should ideally be served lightly chilled, either as an aperitif with canapés, or with salmon.