



*Chateau Musar*

**Chateau Musar Rose 2004**

**Tasting Note**

The Chateau Musar Rose is a blend of barrel fermented white Obaideh and Merwah (indigenous white grapes of Lebanon dating back to 4,000 BC) with a small amount of red Cinsault – Serge’s softly oaked and unsparkling tribute to the typical ‘blended’ roses of Champagne which he loves.

Moreover, production of the Chateau Musar Rose is very limited and not declared every vintage, the vintages prior to the 2004 have been 2001, 1995 & 1994.

Released in April 2007, the 2004 vintage is a beautiful salmon pink, onion leaf colour with a creamy aromatic nose of almonds, quince, apricots and wild flowers.

The very supple palate of peaches, almonds, apricots and vanilla is well balanced with good acidity with a sweet apricot lingering finish.

This elegant dry rose should ideally be served lightly chilled, either as an aperitif with canapés, poached salmon.