



Chateau Musar

Chateau Musar White 1972

Tasting notes :

An orange yellow color.

The nose is of gunpowder, toasted bread, and notes of dried apricots and figs, earthy with a hint of orange and coffee in complex layered aromas.

The palate is rich with fruits, figs, quince, very smooth tannins giving structure and texture. A very long after-taste of apricots.

Analysis :

Alcohol :	12.7 % vol.
PH :	3.22
Total acidity :	4.10 g/l as sulfuric acid 6.28 g/l as tartaric acid
Volatile acidity :	0.57 g/l as sulfuric acid 0.62 g/l as acetic acid
Sugar content :	< 2 g/l
Free Sulfur :	5 mg/l
Total Sulfur :	23 mg/l