



*Chateau Musar*

## CHATEAU MUSAR WHITE 1990

The Chateau Musar white 1990 vintage is a blend of two indigenous grape varieties - Obaideh and Merwah, the Obaideh is as much as 2/3rds of the blend.

The Merwah is put directly into barrels whilst the Obaideh is tank fermented and then put into barrels. It is raked after 6-8 months, then blended and bottled in the July or August following the vintage.

The white 1990 is a very complex, rich wine in the style of a great white Burgundy.

Our notes in French are as follows:-

Robe d'un jaune-dore soutenu.

Nez complexe et intense. Miel, pain grillé, pomme, boisé.

La bouche reflète fidèlement les arômes. Vin très équilibré, d'une grande richesse, moelleux.

Miel, boisé, acidité.

Finale exceptionnellement longue.

A very special unique wine of intense character and complexity. It can be served very slightly chilled but it is preferable to serve this wine at room temperature with food.