



*Chateau Musar*

CHATEAU MUSAR WHITE 2001

2001 was a most unusual year - although it began normally with some quite rainy and cold days, by mid-February the climate changed to much warmer weather with almost no rain or snow at all. From March until August there was only 23 mm of precipitation - therefore the total for the year was dramatically less than normal and the water table was significantly lowered. After a regular flowering in the spring, July and August were exceptionally hot.

As usual, the Chateau Musar white 2001 was produced from a blend of two grapes indigenous to Lebanon: Obaideh and Merwah, ancient varieties dating back thousands of years. Grown high in the mountains of Lebanon, the vines were less affected by the intense heat of the summer than the red grapes on the Bekaa Valley plain. The grapes, harvested at the usual time in mid October, were very ripe with good fruit concentration and fairly low acidity and tannins.

The White 2001 was fermented in French Nevers oak barrels for nine months, blended and bottled at the end of its first year and released six years later in 2008. This vintage will have extraordinary ageing potential.

Deep golden straw in colour, this enticing wine has intense aromas of toasted brioche, almonds, apricots, baked apples, ripe pears, vanilla pods and honey. The palate is opulent with a buttery honeyed texture and vibrant flavours of nuts, tarte tatin, vanilla, butterscotch, apples and quince. It is rich and mellow with a very long, honeyed finish.

Serve at cellar temperature / 15°