



# Chateau Musar

## Chateau Musar White 2005

Chateau Musar White is a truly unique wine, made from ancient Lebanese varieties Obaideh and Merwah, dating back thousands of years. Reputedly, the ancestors of Chardonnay and Semillon, they are among only 6 indigenous grapes still commercially cultivated in Lebanon. The vineyards were planted between 50-90 years ago, at around 1,300 metres above sea level in the foothills of the Anti-Lebanon Mountains near Ain Arab on stony, chalky soils, and on the seaward side of Mount Lebanon in Baqaâta, on calcareous gravels. The vines remain phylloxera-free and are still on their own roots. Few vineyards of this calibre and history remain in the world.

The style is reminiscent of a dry Sauternes or a mature white Graves: rich and intensely zesty, with very complex, long-lasting flavours. As such, the wine benefits from decanting and is best served at around 15° C ('cellar cool' rather than chilled) with fine foods of similar richness: foie gras, rillettes, roast duck, spicy Asian dishes and goat cheeses.

### Vintage Notes

In 2005 we experienced a most unusual weather pattern, certainly unequalled in 38 years! We had rain and snow throughout January which lasted until mid February – followed by rain in March and April. Humid but mild weather then set in from May through to September, with one very unusual day of rain on the 23<sup>rd</sup> July.

The combination of high levels of humidity and comparatively low temperatures affected maturity and our harvesting was delayed by about 10 days as a result. It was hardly surprising therefore, that we recorded medium alcohol content and high acidity this year.

The Chateau Musar White 2005 is a beautiful honey gold colour with a nose and palate of orange blossom, honey, wild flowers and tropical fruits – guava, banana and passion fruit. A very well balanced wine with good acidity and a long finish of pears and honey.

“Then there is the Musar Blanc which tastes of fruit and cream.  
It’s an acquired taste, but once acquired, not forgotten.  
Perfect with rich meats or fresh fruit.”

Simon Hoggart – The Spectator February 2012

12% Alc./Vol.

