



# Chateau Musar

## Chateau Musar White 2006

Chateau Musar White is a truly unique white, made from ancient Lebanese varieties Obaideh and Merwah, dating back thousands of years. Reputedly, the ancestors of Chardonnay/Chasselas 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 Baqa'ata, 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, duck and spicy Asian dishes, goat cheese, baked apple pie/tarte tatin.

### Vintage Notes

2006 was a challenging year in Lebanon as in July, without warning, the country came under siege – naturally everybody thought that the vintage would be lost but we persevered even though the conditions around us were very difficult and dangerous.

Our initial impressions then were that the whites from 2006 would be outstanding – the Merwah matured unusually slowly this year and was harvested as late as the 18th October.

The Chateau Musar White 2006 is an immensely appealing honey colour with a nose and palate of orange blossom, honey, toasted bread, almonds and basil. A very well balanced wine with good fresh lemon acidity and a long finish of citrus leaves, vanilla and honey. It is rich and concentrated but still elegant and subtle about its richness.

“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

“My whites are my first reds, they are to be served at room temperature, they will go with more foods than any of my reds, they are more serious than my reds and their dimensions are way bigger than any of my reds” Serge Hochar

