



Chateau Musar

Chateau Musar White 2007

Chateau Musar White is a truly unique wine, made from ancient Lebanese grape 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 cultivated in Lebanon. The vineyards were planted between 50-90 years ago, at round 1,300 metres above sea level in the foothills of the Anti-Lebanon Mountains on stony, chalky soils, and on the seaward side of Mount Lebanon, on calcareous gravels. The vines remain phylloxera-free and are still on their original roots. Few vineyards of this calibre and history remain in the world.

The style is reminiscent of a mature white Graves: rich and intensely aromatic with long lasting fruit and floral flavours and as such, the wine benefits from decanting and is best served around 15 °C (room temperature rather than chilled) with fine foods of similar richness.

Vintage Notes

2007 was a year of unpredictable weather patterns. The winter was quite normal until 25th January when snow suddenly stopped falling on the high mountains. The temperature continued to increase until mid-March and then another winter arrived with more snow falling until the beginning of April. On the 20th April after flowering had started, there was a sudden frost which damaged some young leaves. May was sunny and fresh and then a 3 week heat-wave struck in August adding yet another unusual dimension to the harvest this year. The Obaideh & Merwah were both in excellent condition in 2007, in fact one of the best years ever for these two varieties which we predict will have very good ageing potential. The Obaideh had very aromatic fragrant grape juice turning to a very fruity, fresh wine with citrus leaves, peaches and pears. The Merwah had a complexity of fruits and aromas, fermented in oak barriques with a longer maturation period. The Chateau Musar White 2007 is a beautifully balanced wine with good fresh lemon acidity, tropical fruit flavours on the palate and an elegant finish.

“Let’s start with that 2007 Chateau Musar White. Made from a blend of Obaideh and Merwah (no, nor me) it’s fruity, complex and dry with a delicate hint of peach and honeysuckle and a lovely long savoury finish.”
Jonathan Ray – The Spectator Magazine April 2015

“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 1939-2014.

