



# Chateau Musare

## HOCHAR PERE ET FILS RED 2004

Hochar Père et Fils Red has been referred to by some as the ‘second’ wine of Chateau Musare but this is not an accurate description. Rather than being made from ‘declassified’ grapes deemed unsuitable for inclusion in the ‘Grand Vin’, it is actually sourced from a single vineyard planted over 50 years ago at 1000m above sea level near the village of Aana in the Bekaa Valley, characterised by deep gravelly soil over a limestone base. Low yields (25-30 hectolitres per hectare) result in concentrated, complex wines and the altitude keeps the average yearly temperature at around 25 degrees Celsius, encompassing snowy winters and hot summers.

In 2004 the winter was normal with snow until March, spring until June followed by a very mild and gentle summer. Fresh cool air was present throughout the year and the grapes in this climate were slow to mature when suddenly a one week heat-wave changed everything. The vineyards harvested after the heat-wave had grapes with high sugar content but the resulting higher alcohol than normal was balanced by the slightly higher proportion of elegant and silky Grenache in the blend.

As with all vintages of Hochar Pere et Fils, the wine is comprised mostly of Cinsault and Cabernet Sauvignon with lesser amounts of Grenache and Carignan, although for the first time this year, we had as much as 20% of Grenache in the blend. The wines were fermented at 29 ° Celsius with 15 to 20 days maceration in cement vats followed by 9 months in French Nevers oak barrels and blended in the spring of 2006.

The 2004 vintage is a deep, ruby red with an intense aroma of cranberries, redcurrants and mature red fruits. Smooth and richly textured with an excellent persistence of Eastern spices, red fruits, prunes and plums, the palate also has hints of dark chocolate and fresh mint. This is a concentrated, complex wine with good balance and a long finish of mature fruits, chocolate and spice.

An ideal choice for medium rare steak, lamb, flamed grilled meats, spicy Chorizo and mature cheeses, the Hochar Père et Fils Red 2004 would benefit from being decanted and served at between 16-18 ° C. Cellared in a steady environment, it will keep for at least a decade.