



Chateau Musar

HOCHAR PERE ET FILS 1994

The current vintage of Hochar Pere et Fils is the 1995, which was released in June 1998. This wine is produced from a blend of Cinsault, Cabernet Sauvignon and Carignan with Cinsault being the dominant variety of approximately 70/80% of the total. The vintage is between the 10th and 25th September and it is vinified in the classical Bordeaux way with one to two weeks maceration and then under going malolactic fermentation. It is aged and matured in stainless steel vats for 24 months before bottling and usually released in the third year following the harvest.

Hochar Pere et Fils is not aged in oak barriques as the 'Chateau' reds are and is meant to be drunk much younger – for example the Chateau Musar Red 1995 will not be released until at least the year 2000. Overall the Hochar Pere et Fils wine is more fruity, has softer tannins and is less complex than the Chateau Musar but still a complex wine full of concentration and 'Musar' character.

The 1995 vintage is a bright garnet colour and the nose is of soft dusty fruits. The palate is round, soft and mellow – of spices and brambly Christmas cake fruits with good acidity and a long fine length.

The 1994 vintage was in general one of the biggest and most concentrated vintages at Chateau Musar and the Hochar Pere et Fils of this year was no exception. Pepper, bramble and Christmas cake aromas follow on to the palate. This wine is complex with long lasting flavours combined with good acidity which makes it excellent for drinking now but will also benefit from ageing for a further 5/10 years.