



Chateau Musare

HOCHAR PERE ET FILS RED 1999

1999 was an exceptional year. The summer was mild and although July and August were cloudy, September was hot and sunny. This enabled the grapes to reach maximum maturity with great all round concentration – good acidity and a high sugar level.

The Hochar Pere et Fils of this year is predominantly Cinsault with some Cabernet Sauvignon and Carignan and expresses the characteristics of this rich and powerful vintage – high in alcohol, acidity and extract, a round and full-bodied deeply concentrated wine with a very long finish.

“If you feel that the Musar is just out of your range, why not try Serge Hochar’s second wine from the Bekaa Valley, made from younger vines and called appropriately Hochar Pere et Fils. This is the 1999 and the first sip tells you precisely where it comes from. It’s clearly younger than its big brother, not quite as stately but has the same deep blend of blackcurrants, strawberries, cedar and tobacco. I can assure you that it is wonderful value”

Simon Hoggart – The Wine Spectator 25th January 2003

“This delicious new blend from Chateau Musar, the country’s most famous producer, features an intricate array of interesting aromas and delicate flavours that are well suited to medium weight dishes like duck, pork, veal or chicken.”

The Washington Post – April 2002

“One of Lebanon’s most distinguished wines. Firm, dark and brooding. Pepper nutmeg, animal and leather notes on the nose. The juicy palate is powerful, yet silky, with good integration of chewy blackberries, blueberries and damsons. A lasting finish.”

WINE Magazine – October 2002

Gold Medal Winner – International Wine Challenge – April 2002