



# Chateau Musar

## Hochar Pere et Fils Red 2000

### Tasting Note

A blend of Cinsault, Cabernet Sauvignon, Carignan with the smallest hint of Grenache. The grapes selected for this particular wine, for their richness and concentration, come from old vines with a very low yield of 15 hectolitres per hectare. The production of each vintage of Hochar Pere et Fils red is therefore limited, as only small, specific vineyards are used and the yields are so low.

The 2000 vintage has spent nine months in French oak, and as with all 'Chateau' wines, it is not fined or filtered to give the wine a bigger and more complex dimension. The Hochar Pere et Fils red will also age and mature in the same way as the Chateau Musar.

This is a mature and fascinating wine with an important structure. It has a dark red colour – more bloody than ruby. The nose has a woody smokiness, with aromas of burnt cherry, caramelised oranges, leather, tobacco and warm stewed fruits.

The palate is of mature cherry, bitter chocolate with delicate fine tannins. It is a rich fruit concentrated wine, smooth, warm and mellow in the mouth with a lingering finish.

The 2000 vintage is a perfect accompaniment to rich, red meats – particularly beef, as well as lamb tagine, tuna steak and ripe cheeses.