



Chateau Musare

Musar Jeune Red 2008

This wine is a blend of Cinsault (60%), Syrah (20%) and Cabernet-Sauvignon (20%) harvested during the second fortnight of September 2008, and fermented in concrete vats at a temperature between 28 and 30 degrees Celsius. Blended after malolactic fermentation, it has rested in concrete vats for 9 months before its bottling during the months of June and July 2009.

Tasting notes :

A red rubis colour with violet reflects; a nose of rich red fruits, berries, blueberries, cherries and strawberries. Very fruity on the palate where the red fruits (cherry and blueberry) dominate, with strawberries, soft smooth tannins and a nice long velvety touch full of spices at the end.

Alcohol 13.5% Alc by Vol.