



*Chateau Musare*

## **Musar Jeune White 2009**

A new combination of grapes that Musar started in 2006 which resulted in a new style of wine, where the viognier (40%), chardonnay (30%), and vermentino (30%) varieties join to give a new fragrance and taste to this wine.

Harvested between the 7<sup>th</sup> and the 24<sup>th</sup> of august, the wines fermented in vats at a temperature between 18 and 22 degrees Celsius. It was later on blended, cold-stabilised and bottled in 2010.

### **Tasting notes :**

A green yellowish colour. The nose is of pears and pineapple. This follows through on the palate, with again pineapple, some notes of pears, white prunes, and some apricots. It finishes with an almond flavour and a fresh aftertaste.

Alcohol 13% Alc by Vol.