



Chateau Musar

MUSAR JEUNE WHITE 2010

The Musar Jeune White represents a new direction in style for Chateau Musar – it was first developed in 2006 to express the vibrant flavours of grapes from young Bekaa Valley vines. The 3 varietal components – 35% Viognier, 35% Vermentino and 30% Chardonnay, are an eclectic blend of French and Sicilian varieties, (none of which are found in Chateau Musar White), were harvested between the 2nd and 18th August and fermented between 18°C and 22°C, followed by blending, cold stabilisation and bottling in 2011.

Pale gold in colour with aromas of pears, peaches, apricots and exotic hints of lychees, pineapple, incense and basil. These fruit characters continue to the fresh, clean palate, finishing on notes of apricots, pears and fresh mint.

The 2010 is an aromatic vintage full of herbs and fresh fruits – it is crisp and delicate with long length. A wine to enjoy in youth (in contrast to the Chateau bottling, which is not released until its seventh year) it combines fresh and floral notes with fig, pear and honeysuckle. As with all Musar bottlings, it has a distinct personality, which it is not afraid to reveal: with its silky textures, refined acidity and dry refreshing finish, it is a modern-styled wine of exotic appeal.

13.5% Alc./Vol.

