



Chateau Musar

Hochar Père et Fils Red 2016

Hochar Père et Fils is sourced from specially selected vineyards near the village of Aana in the Bekaa Valley, characterised by deep, gravelly soil over a limestone base. Low yields (25-30 hectolitres per hectare) result in concentrated wine and the altitude keeps the average yearly temperatures at around 25 °C, encompassing cold, snowy winters, mild springs and hot summers.

The Hochar Père et Fils 2016 is a blend of Cinsault (50%), Grenache (35%) and Cabernet Sauvignon (15%). The grapes were fermented between 27 °C and 29 °C with maceration in cement vats, followed by 6 months in French Nevers oak barrels.

It was blended in the winter of 2017/18 and bottled during the summer of 2018.

The Cinsault of this year was elegant and silky with an explosion of red fruit aromas, Grenache also relished the conditions in 2016 with its high sugar content but the Cabernet, the first to be harvested as from the 16th August, was the real star with a great combination of fruit, concentration and depth. We had a good amount of snow and rain in January, February and March – hugely welcomed by the dry terrain and April was warm with an average night temperature of plus 5 degrees Celsius rather than the minus 5 of the year before! June and July were sunny and hot, averaging 34 degrees throughout, pushing our harvest towards early maturation and showing us without doubt that global warming is causing higher annual temperatures and successive years of low rainfall have resulted in drier soils overall.

The Hochar of this year is bright ruby red in colour with red fruits, plums, sloes and cherries on the nose and palate. This balanced and elegant wine combines vibrant fruit on a medium body with soft tannins, good acidity and cellared well, it will keep for several years.

14% Alc./Vol

