

Chateau Musar Red 1959



Overview

Having shown a clear passion and flair for winemaking, Serge Hochar had been assisting his father Gaston in the years leading up to 1959, at which point he was given full control of the winery. It would be some years before his oenological studies in Bordeaux were complete and he would begin to implement changes with the aim of achieving the highest quality possible.

When I took over from my father in 1959, I needed to start something new for myself. I do not swim against the tide - I swim in my direction - Serge Hochar

Grape Varietals

Cabernet Sauvignon, Cinsault, Carignan

Winemaking

No sulphur. Natural yeast fermentation in concrete vats. Around 12 months ageing in Nevers oak barrels.

...I started with it in 1959. Having tried other oaks, I went back to Nevers, because that was what I started with - Serge Hochar

Tasting Notes

The oldest vintage presented by Serge Hochar in London in August 1979: fine, rich, mature; delicious bouquet; sweet, soft, fabulous. Twenty years later: orange-tinged; lovely old nose; still delicious. Last tasted at Musar in Beirut, Dec 1999 - Michael Broadbent

A big and rich wine with enormous body and richness - DN Vinguide Norway, June 2002

Pale tawny colour. Nutmeg, cinnamon and sandalwood aromas on the nose. Round in the glass with a tremendous body, especially for a wine of this age. Thick and sweet like liquorice, notes of toffee and oak. There's something reminiscent of Pedro Ximenez, even though the wine isn't sweet; it's powerful, old, full-bodied and ethereal - SecretSommelier.com, November 2006

It has a mature, browning colour. The nose is mature, with polished oak furniture. After aeration, some raspberry and strawberry fruit become evident.

The palate is notably mature, no doubt, and the attack reminds me of old wardrobe doors with nice, sweet, evolved fruit. But there's also a certain vibrancy in there. Some sweet, remarkably young-feeling fruit comes along. There's a streak of really pure, fresh fruit in there. Remarkable wine. Very complex flavours. I reckon there is still enough structure to see this through a couple more decades.

Serge called up Steven Spurrier and John Avery to help him describe it: Spurrier describes it as a "non-facelifted, non-botoxed fifty year old wine", while Avery reckons it reminds him of a madeira, without fortification. Hmmm ... In complexity, maybe, but I don't find any maderisation - Andrew Stevenson, notes from Musar Masterclass with Serge Hochar, Steven Spurrier and John Avery, London International Wine Fair, May 2009

Alcohol

14% Alc./Vol.

