

# Chateau Musar Red 1960



## Overview

*That summer I was invited to Chateau Langoa-Barton for a stage with Ronald Barton. What I saw, tasted and learnt there affected me. If I had to describe myself - I was a civil engineer who made wine and who had started to discover the complexity of wine. I was trying to understand, to observe. I knew that Nature will never repeat herself...for a while I thought I might change all the grape varieties that we were growing, but to plant grapes and make good wine takes 20 years - and what if I was wrong? However, I experimented a little with Grenache, Mourvedre and Merlot - 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.

## Tasting Notes

*A very dark colour, with a powerful bouquet. Quite big in the mouth and the initial impression is that it is a very fruity vintage. It even finishes sweet - Serge Hochar, August 2001*

*Great depth for a wine of this age. Still very solid red with a touch of maturity on the rim. Looks about 15 years old. Classic nose: mature Bordeaux in character; signs of age and aromas reminiscent of very old cellars in France; lovely autumnal smells and meaty redcurrant fruit. Perfection on palate: full fruit and a great mouthfeel, with sweetness, length, great texture, and perfect evolution; a little spicy and hot on the finish. Like an old Bordeaux but with better acidity, then a lovely aftertaste that conjures up the smoky bonfire smells of autumn country walks. At its peak now. Certainly one of the best Musars I've ever tasted - Bartholomew Broadbent October 2019*

## Alcohol

14% Alc./Vol.