

# Chateau Musar Red 1982



## Overview

1982 was a perfect vintage, if a little dry perhaps but there was an excellent harvest. Grapes were picked by hand from vineyards at 1000 meters above sea level, near the towns of Kefraiya, Aana and Ammiq and transported 70km by truck over the mountains to the winery in Ghazir.

## Grape Varietals

Cabernet Sauvignon, Cinsault, Carignan

## Winemaking

Each varietal is fermented separately in concrete tanks with natural yeasts. Aged for twelve months in French Nevers oak barrels. A blend of roughly equal parts is assembled, and the wine is bottled without fining or filtration three years after the vintage. These bottles rest in the cellars for four more years before release.

## Tasting Notes

Upon release, the wine was brick red in colour, bright and already starting to show some maturity. Lots of soft red fruit – strawberries and summer pudding with a cocoa note and savoury, herbal component. Exceptionally mellow, yet balanced; a lighter more elegant vintage than the 1981 with good acidity and supple tannins.

As this has evolved in the bottle, the wine has become a beautiful example of mature Musar, now with a roasted coffee character that supports the development of the sweet fruit and savoury components.

*Fragrant tobacco, sweet prunes and soft leather waft from the 1982 which is less sweet than its predecessor and silky, touched with chocolate and mint and typically Musar in its enigmatic simplicity/complexity – Andrew Jefford, Wine Magazine*

*Vintage 1982 is ready for drinking but will still keep well. It gives nice aromas of leather, coffee, forest and dried fruit – DN Vinguide Norway, June 2002*

*Quite an old wine nose – leathery, herby notes dominate. The palate shows herbs, tea and leather. Very good – Jamie Goode, Musarathon tasting, 2003*

*Aromatic and spiced, hints of mint and coffee, fresh tobacco, enticing. Full bodied, rich and fresh ripe red fruit, hints of pepper and totally integrated tannin. Well balanced, silky and lingering with plenty of life left – Carol Brown's Wine Uncorked, September 2010*

*(Low shoulder.) Deep mahogany red, fading rim. Quite rich and attractively fading red fruits on the nose, still some vigour and more elegantly expressed than 1983. Less rich on the palate but more length both in texture and flavour, perhaps a touch of volatile acidity now, but this would have been a superb wine in its youth. Not fading despite the low shoulder fill; cannot improve but it has kept its memories – Steven Spurrier, October 2019*

## Alcohol

14% Alc./Vol.

