

Chateau Musar Red 1987



Overview

The early spring of 1987 saw a slight frost. Although this was short-lived, it inevitably reduced the crop but thankfully the season developed into a fresh and sunny summer, resulting in low yields but a sound harvest.

Grape Varietals

Cabernet Sauvignon, Cinsault, Carignan

Winemaking

A classic Chateau Musar following a classic year; the winemaking was a simple affair with almost no problems through fermentation, maceration and 12 months barrel ageing. Maybe the ideal winemaking approach, notwithstanding the devil temptation to make things the difficult way. The wines were blended and bottled without fining or filtration in 1990 and release in 1994.

Tasting Notes

Upon release, this was a classic vintage of Musar – the fruit quite light with strawberry and cassis flavours which gave way to dry tannin and an unusual rose-hip note; lovely balance and weight in the mouth.

With time in the bottle this has developed a more savoury, garrigue note and hints of cigar box, leather with the faintest eucalyptus edge. Development of the fruit comes through in the glass and hits the palate with a lively acidity and classic sweet/spice finish.

It is a Musar man's (or woman's) Musar, perhaps, but it is totally magnificent. Rich, heavy, slightly sweet, bursting with fruit and alcohol and 4,000 years of bitter near-Eastern history, it is an experience which nobody should miss... I find it a taste of heaven – Auberon Waugh, The Spectator, May 1994

A classical Musar somewhere between the 1975 & 1986. Very balanced, drinking beautifully with a distinctive finale – tasted in New Jersey, USA, May 2003

Classy nose which is ripe, rich, sweet and herby, with some leathery complexity. The palate is mature and rounded; rich and full bodied. Very smooth and refined with great balance – Jamie Goode, Summer 2003

Alcohol

14% Alc./Vol.