

Chateau Musar Red 1993



Overview

A classic vintage for the reds – Serge Hochar

The winter was rainy and cold but not excessively so. April was mild but was followed by a cold May with some frost, reducing the crop by about 10% and affecting those vineyards where flowering was more advanced. The rest of spring and summer were fairly normal. The weather became very hot in the last week before harvesting, which started on Thursday 16th September, by which time we had a very good maturity.

The fruit was ripe and well balanced with a good acidity and sugar content. Colour is rich and dark, and the grapes had a fragrant aroma. At the time Serge Hochar stated that *"it is a pleasure to eat the grapes, I hope it will be even better to drink them!"*

Grape Varietals

Cabernet Sauvignon, Cinsault, Carignan

Winemaking

Natural yeast fermentation in concrete tanks, the component parts are racked into French Nevers oak barrels for 12 months ageing. Blended and bottled unfinned and unfiltered in 1996. Bottles were rested in the cellars for 4 years before release in 2000.

Tasting Notes

1993 is in the Bordeaux/Cabernet style, very supple and well balanced. Complex layers of rich berry fruits; mulberries, blackberries and redcurrants - there are also soft ripe fruits such as cherries and damsons with the characteristic "Musar" spiciness and cedar notes. Good acidity and long fine length - certainly a pleasure to drink as Serge predicted in September 1993!

Deep orange/red to orange at rim. More animal on the nose than the 1994, layered with redcurrants and spicy notes. Big and sweet, with more balance than the 1994, and flavours of sweet strawberries, mushrooms, hay and subtle oak. Long, spicy and dry on the finish, this complex wine is drinking superbly now.

This is what Musar is all about - medium deep, none of this opaque blockbuster nonsense, ripe bouquet, touch of sweetness wearing its 13.5 (13.7 to be precise) alcohol lightly. It has a deft touch, unblatant, unvarietal. Wine, not fruit juice – Michael Broadbent

Three notes, the first two made in the cellars and at dinner with the Hochars in Lebanon in December 1999: ruddy-coloured; rich, meaty, mocha nose of considerable depth. Fairly sweet. Good aftertaste. Deft. Last tasted pre-sale at Christie's, April 2000 – Michael Broadbent

Red-mahogany, diffuse rim. Autumn red fruits quite pronounced on the nose; good warm depth on the middle palate. More natural richness but less clarity of expression than the 1995, showing Rhône-ish flavours (the 1995 has more claret), but has an impressive robustness still and good length – Steven Spurrier, October 2019

Alcohol

13.5% Alc./Vol.

