

Chateau Musar Red 1995



Overview

A great year, great weather. Mid-summer heat with lots of sunshine and cloudy evenings. Perfect - Serge Hochar

After the endless very hot Indian summer in 1994, December and January were freezing cold, but February, March and April were very mild. Rain and hail affected the flowering in May and June, but the summer of 1995 followed its normal pattern and we expected an early maturity.

The harvest began on 12th September, which was later than we expected for this vintage, however just slightly earlier than our usual start date of 15th September.

The quality of the 1995 harvest was exceptional but there was one problem - the actual size of the crop was down by more than 30% this year.

Grape Varietals

Cabernet Sauvignon, Cinsault, Carignan

Winemaking

Fermentation progressed smoothly and, in some cases, lasted until the following March and April 1996! My tasting notes at the time were extremely favourable with some curious wonder - definitely a most interesting vintage... One third each of Cabernet Sauvignon, Cinsault and Carignan were blended in the third year following the harvest and the wine was bottled in July and August 1998.

The grapes came in at full maturity, but some did not finish their fermentations; these were racked (pumped into different vats) but not sulphured - this was because of my 'No Touch Philosophy'. It took some grapes one year to ferment! The volatile acidity went up, of course. We bottled it in 1998, but when we wanted to release it in 2002 it was too acetic, not ready. So we released it alongside the 1996. Now, people tell me it is my greatest vintage - Serge Hochar

Tasting Notes

The Chateau Musar Red 1995 has indeed proved to be a great vintage - a very important wine with immense power and concentration of fruit. It will be a wine full of surprises: a very great year with fabulous colour and incredible potential for living...

First noted in the tasting room at Chateau Musar, December 1999: deep and rich, high extract. Most recently: good colour; slightly singed, fragrant, high-toned nose; very positive, mouthfilling, good length and acidity. Last tasted with Serge Hochar at the London Wine Trade Fair at Excel, May 2002 - Michael Broadbent

Warm, exotic aromas with an animal touch. Sweetish, spicy and soft taste with oak, vanilla, blackcurrant and liquorice sweetness. Dried tobacco and wood in the aftertaste. The total impression is sweetish and matching the grilled lamb very well - 'Dagbladet', Norway, 21st May 2002

Mid to deep red, tawny rim. Good for its age. Attractive autumnal berry fruits on the nose and natural warmth still present with lifted, elegantly textured fruit and good length on the palate. Still firm, with a clarity of expression that will remain for another few years - Steven Spurrier, September 2019

Alcohol

14% Alc./Vol.

