

Chateau Musar Red 2000



Overview

Average rainfall in winter with some cold days, followed by pleasant weather which allowed flowering to develop well in the spring. However, things started to deviate from the norm with the arrival of summer; July was unusually hot with some very dry days when temperatures exceeded 35°C, followed by a hotter than average August. Harvest started on the 6th September, one week earlier than usual. The crop was healthy and quality good but yields were down by 15%. The grapes were sweet but tannic with good acidity.

Grape Varietals

Cabernet Sauvignon, Cinsault, Carignan

Winemaking

Fermentation progressed well - slowly with very little heat as it was naturally under control. Interestingly, the level of alcohol was higher than usual - almost the same as 1999. All in all, it was an easy harvest and an easy fermentation with hardly any problems and malolactic fermentation followed its normal course.

Tasting Notes

When tasted in early November 1999, the wines were tannic, concentrated and powerful, but very well balanced. Now at 20 years after the vintage, the 2000 holds on to its primary fruit whilst really starting to reveal the classic Musar identity, balancing out the characteristic sweet spice and desiccated fruit notes with more evolved elements of leather, tar, tobacco and a hint of game. These complex aromas and flavours are lifted with a fresh lick of acidity that will ensure the wine will continue to age gracefully for years to come.

A Cabernet Sauvignon year. One of my clients called it a lioness of a wine. Closer to a fine Bordeaux but it will age gratifyingly well for a very long time. And you can drink it with pleasure now: all that soft, velvety, peppery, spicy, earthy, even chocolatey quality is already there in spades - Simon Hoggart, The Spectator, February 2007

Garnet red with a tawny rim, lovely rose petal freshness on the nose, stunning for a 19 year old wine, beautifully textured palate, length, finesse and a harmonious finish - Steven Spurrier, September 2019

Reasonably mature. Brick red rim, autumnal faded red bowl. Mouth-watering acidity on the nose that can be smelt a foot away. Lovely aromas of damp autumn forests, decaying leaves and wood combine with a slightly chocolatey sweetness. A little spirit developed over the course of the evening: almost a Drambuie or Grand Marnier character. Slightly sweet on the palate with very long, classic autumnal Musar notes, soft, mature and Old World, braced by that lovely acidity. Still full flavoured and crisp on its long, lingering aftertaste, finishing with notes of liquorice and sherbet - Bartholomew Broadbent, October 2019

Alcohol

13.5% Alc./Vol.