



*Chateau Musar*

## **Chateau Musar Rosé 2016**

Just as in Champagne, a small amount of red wine is blended with white to create this delicate, yet complex and age worthy still rosé wine. The Chateau Musar Rosé was originally conceived in 1994 by the late Serge Hochar as a tribute to his love for the great rosés of Champagne.

Chateau Musar Rosé uses low yielding, ancient indigenous varietals Merwah (40%) and Obaideh (57%) as a base wine. These grapes are grown at 1200-1400 metres above sea level in the Mount Lebanon and Anti Lebanon ranges from old vines on their original rootstocks. The last of our grapes to be harvested in October, the Merwah and Obaideh are both barrel fermented and aged in French oak for 9 months, with a small proportion of red Cinsault wine (3%) – the grapes are mixed in the press before fermentation.

The 2016 has a very pale salmon colour which belies the complex aromas and flavours within; hints of spice, rosewater, citrus and a little red fruit lead to flavours of quince, almond and subtle vanilla from the oak ageing. The wine has a textural weight and body which finishes with a saline minerality.

The freshness and youth in this 2016 vintage lends a vibrant acidity to balance the unexpected richness and complexity of the wine, though both will develop with time and integrate seamlessly with the oak element and enhancing the experience. An ideal aperitif wine, though also suited to seafood, charcuterie and washed-rind cheeses.

12% Alc./Vol

