

Chateau Musar Rosé 2017



Overview

A delicate, yet complex and age worthy dry 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.

Grown at around 1200 metres above sea level, the indigenous and low yielding white varietals Obaideh and Merwah are the base, to which a small proportion of Cinsault is added in the press.

Grape Varietals

Obaideh, Merwah & Cinsault

Vineyard Region

Mount Lebanon & Bekaa Valley

Winemaking

A blend of 60% Obaideh, 37% Merwah and 3% Cinsault is barrel fermented (with natural yeasts and minimal sulphur addition) and aged for 12 months in 100% new Nevers oak barrels. Bottled 14 months after harvest and aged in the cellars. Released in the Summer of 2020.

Tasting Notes

The 2017 has an intriguing gold-orange-salmon hue of pink and nose reminiscent of the Chateau Musar white, but with tangerine citrus, rosewater and a savoury, somewhat exotic spice note that continues to the palate with subtle quince and vanilla flavours. Much like the white, it has a satisfying richness and glycerol weight which belies the low alcohol and finishes with a refreshing saline minerality.

As the wine ages, its aromatic complexity will develop and enhance, further integrating the vanilla-oak characteristic. An ideal aperitif wine, though also suited to seafood, charcuterie and mature cheeses. Serve cellar cool (15°C), not cold.

This was my first experience of this wine, and it was full of surprises. At first it doesn't show the characteristic Musar firmness that is apparent in its white and red siblings. It is restrained and refined with little fruit, yet incredibly delicate on the palate: suave, subtle and original. Four days after opening the bottle, the wine gets even more subtle, suggesting hints of tree sap, quince, honey and vanilla. This is a fruitless rosé with a charm that no fruit can provide. Excellent – and a unique oeil de perdrrix colour (pink with a brown tinge) – Pedro Ballesteros Torres MW, Decanter Magazine - June 2020

Alcohol

11.5% Alc./Vol.

