

Chateau Musar Rosé 2018



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 varieties Obaideh and Merwah are the base, to which a small proportion of Cinsault is added in the press. 2018 began with a layer of snow covering the mountains and Bekaa Valley, followed above average rainfall through to April, when temperatures increased. A heatwave on the 25th August drove moisture from the Cinsault and saw sugar levels rise dramatically, highly unusual for this varietal. The indigenous Obaideh and Merwah, grown up in the mountains were less affected and arrived at the winery for vinification in late September

Grape Varietals

Obaideh, Merwah & Cinsault

Vineyard Region

Mount Lebanon & Bekaa Valley

Winemaking

A blend of 57% Obaideh, 40% Merwah and 3% Cinsault is barrel fermented and aged for 9 months in 100% new Nevers oak barrels, then rested in tank for 6 months before being bottled in the Autumn of 2019.

Tasting Notes

Pale bright mandarin colour with a delicate aroma of raspberries and soft red berry fruits with citrus notes of tangerine and caramelised orange. There is also vanilla spice from the oak and all these characters follow through to the palate with flavours of spiced orange, raspberries and a hint of vanilla from the barrel ageing. As the wine evolves in the bottle, its aromatic complexity will develop and enhance further.

Serving suggestion

An ideal aperitif wine, though also suited to seafood, particularly salmon and tapas. Serve cellar cool (15°C) not cold and open a couple of hours before drinking, allowing the wine to breathe and develop in the bottle and glass.

Alcohol

12.5% Alc./Vol.