

Chateau Musar Rosé 2020

Overview

Chateau Musar Rosé, a captivating, still wine from Lebanon's Bekaa Valley, is renowned for its unique balance of flavours. This wine is not produced every single year, as very specific grape characteristics and climatic conditions are required to ensure that the varieties combine in fine, elegant form. In 2020, three were used to create this rosé wine.

White grapes Obaideh, two thirds of the blend, and Merwah almost a third, are both indigenous to Lebanon and date back thousands of years. They were harvested in October 2020. Ungrafted, low yielding, 80-90 year old vines are grown at around 1,300m in vineyards on the west facing Anti Lebanon mountain range and Mount Lebanon. From the Bekaa Valley, a small percentage of Cinsault is added which gives the wine its subtle salmon pink colour.

Grape Varietals

Obaideh, Merwah & Cinsault

Winemaking

Fermentation and ageing for 9 months in French oak barrels, which brings a smoky depth, were followed by bottling in September 2021.

Tasting Notes

In youth, this rosé is well balanced, velvety textured with aromas and flavours of peach, ripe strawberries, citrus notes of mandarin, caramelised orange, and vanilla spice. As the wine continues to evolve and mature in the bottle, its aromatic complexity, flavour profile and colour will develop further. This is a dry rosé with good acidity and a long, smooth finish full of fruit and floral notes.

Serving suggestion

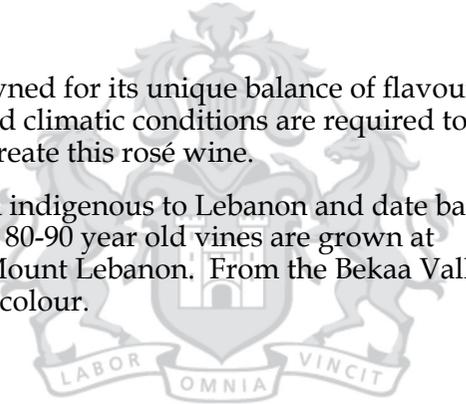
Serve lightly chilled as an aperitif with canapés, or with salmon, shellfish, and grilled meats.

Vintage release

Spring 2025

Alcohol

13% Alc./Vol



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