

# Chateau Musar White 1954



## Overview

Chateau Musar White is made with the fruit from Merwah vines - an ancient varietal indigenous to Lebanon and grown around 1200-1400 metres above sea level on the slopes of Mount Lebanon, where the soil is gravelly over a limestone base.

The vines have an average age of 50 years old and are ungrafted so remain on their original rootstocks. They are trained on the goblet/bush-vine method and yields are much smaller than the reds, at less than 20 hl/ha.

*An intense raging white wine that made it into the 100 Vintage Treasures of the French collector Michel-Jack Chasseuil. Produced by Gaston Hochar but bottled by Serge – Susan Keevil, Chateau Musar, The Story of a Wine Icon, 2019 Académie du Vin Library*

## Grape Varietals

Merwah

## Vineyard Region

Mount Lebanon mountains

## Winemaking

Traditional vinification - fermented with natural yeasts and aged in bottle prior to release.

## Tasting Notes

*Bright gold in colour, and prodigiously aromatic, running through a chain of allusions which seemed to settle, butterfly-like, somewhere new every 10 seconds or so. The list of notes I jotted down seems absurd: prawns, nuts, green pepper, bread, doughnuts, finally settling on buttered brazils and roasted cashews. Extraordinary – yet true. As with many old wines, the palate was not quite as spectacular, but it remained full, deep and living: quince, a hint of pickled lemon, finally a butterscotch fade to oblivion. A grand old white, in sum (Tasted 3.4.93) – Andrew Jefford, Decanter Magazine, December 2003*

## Alcohol

12.5% Alc./Vol.