

# Chateau Musar White 1964



## 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.

## Grape Varietals

Merwah

## Vineyard Region

Mount Lebanon mountains

## Winemaking

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

## Tasting Notes

Pronounced nose of caramel, candied fruit, pineapple and floral perfume. Dry, full bodied and pronounced. Complex with aromas of beetroot, banana, pineapple, pear. Remarkably fresh on palate with piercing acidity and long finish - Lindsay Groves, jancisrobinson.com, October 2008

## Alcohol

12.5% Alc./Vol.

