

Chateau Musar White 1966



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

Slightly dull yellow gold with brown hints; showing its age. Great complexity of old, very animal aromas; deep and concentrated with honey, cedar and good acidity. Definitely alive but showing great maturity. Palate: harmonious, stable, with an uplift on the aftertaste; sweet fruit on a dry wine. Amazing length. Past its prime but will show this elegance for a long time to come. Day two developed sweet nectar on the nose - Bartholomew Broadbent, October 2019

Alcohol

12.5% Alc./Vol.