

Chateau Musar White 1969



Overview

1969 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.

This is my monk's wine - Serge Hochar

Grape Varietals

Merwah

Vineyard Region

Mount Lebanon mountains

Winemaking

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

Tasting Notes

A deep golden colour with a very distinctive nose of honey, nuts and caramelised orange. Rich and full-bodied with a good balance of acidity and alcohol with a wonderful and long after-taste.

The last wine served before the port... It was the talk of the night, with its cashmere texture, sensory complexity and length which seemed never to end, as if we were hearing beautiful voices holding their notes to until we could hear no more - Sarah Kemp, publishing director of Decanter magazine 1996-2017 on the 30th anniversary dinner of Decanter Man of the Year Award, 2014

The sweet nose this wine had at first is fading into something more...religious (heaven save us from my overwrought notes); the wine has, after 2 hours taken a more austere direction. But it's oh-so-long, a wine that lingers. I feel its glorious acidity in the corners of my cheeks - Kevin Gould, Chateau Musar - A Biography, 2015

Alcohol

12.5% Alc./Vol.

