

# Chateau Musar White 1972



## 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. The vines are ungrafted so remain on their original rootstocks.

## Grape Varietals

Merwah

## Vineyard Region

Mount Lebanon mountains

## Winemaking

Fermented with natural yeasts and aged in bottle prior to release.

## Tasting Notes

An orange yellow colour.

The nose is of gunpowder, toasted bread, and notes of dried apricots and figs, earthy with a hint of orange and coffee in complex layered aromas.

The palate is rich with fruits, figs, quince, very smooth tannins giving structure and texture. A very long after-taste of apricots.

*Fabulous nose, the gunflint and vegetal aromas have dampened down, little notes of dried apricot and fig. There is a touch of coffee, of sweet damp earth and of orange oil, in complex, layered aromas. The palate has that lovely cappuccino sweetness, the rich mouth-feel and quince and fig fruit and lovely tannins and creamy acids adding weight and texture, without any hint of heaviness. Lovely mushroomy and forest floor softness, and so long. Fabulous old wine – Tom Cannavan, 2012, wine-pages.com*

*Golden brass yellow, very bright and alive. A superb nose with good depth and concentration, combining apricots, brown sugar, cigar box and old charred wood. Absolutely unique. On the palate: a delicious, dry lean wine with a sweet finish and tremendous length. In perfect condition. Lovely lingering aftertaste. Very cerebral. Tastes of very old cellars. Day two saw an amazing development of the nose: very hard to describe but riveting to the brain – Bartholomew Broadbent, October 2019*

## Alcohol

12.5% Alc./Vol.

