

Chateau Musar White 1980



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.

1980 started with a very rainy and cold winter and double the usual average of rain, which after a relatively dry and mild 1979 was badly needed. Spring and summer were quite fresh with no excessively hot spells, which can give bad maturation.

Grape Varietals

Merwah

Vineyard Region

Mount Lebanon

Winemaking

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

Tasting Notes

The colour is golden yellow, almost honeylike.

The nose is of very matured fruits, apricots and pears, a powerful caramel fragrance combined with honey, a hint of matured figs at the end.

The taste is very powerful for a 30-year-old white wine, a crisp acidity combined with citrus and apricots flavours, a long finish of grapefruit and green pomegranate, completely different from what you expect after smelling the wine; a big wine reflecting the power of the Merwah grape and the Lebanese Mount-Lebanon microclimate.

A wine to serve at cellar temperature (15°C) and to decant before serving.

Alcohol

12% Alc./Vol.

