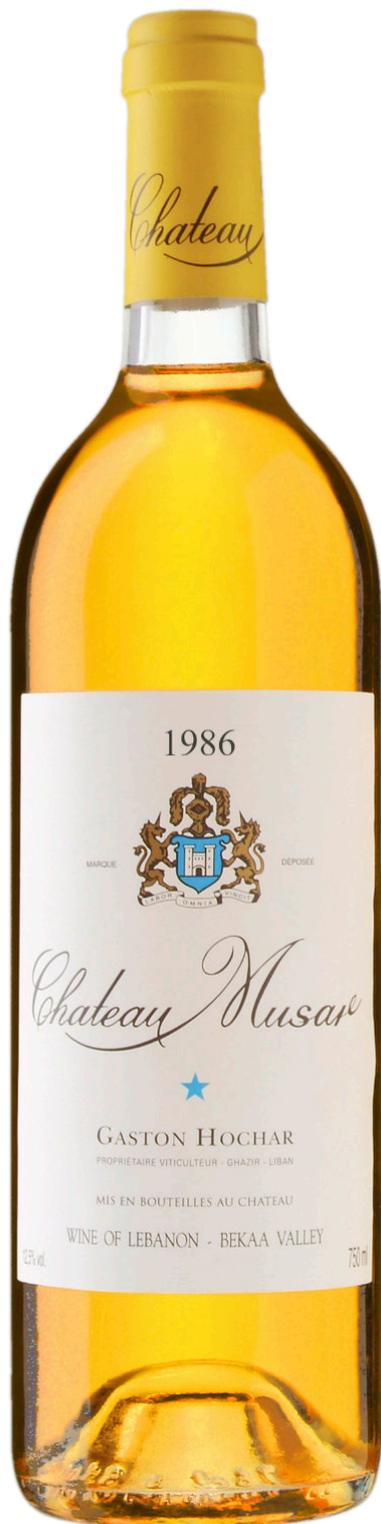


# Chateau Musar White 1986



## Overview

Prior to the 1986 vintage, Chateau Musar White was made solely with the fruit from ungrafted Merwah vines - an ancient varietal indigenous to Lebanon and grown around 1200-1400 metres above sea level on Mount Lebanon. Following military action and subsequent damage in the vineyards, the wine was blended with another ancient varietal known as Obaideh, previously only used for Arack distillation. The Obaideh is grown at a similar altitude on in the Anti-Lebanon mountains and is thought to be related to Chasselas, and possibly an ancestor to Chardonnay.

The winter from 1985 into 1986 was a warm with little rain followed by a sunny summer with normal temperatures for the region.

## Grape Varietals

2/3<sup>rd</sup> Obaideh & 1/3<sup>rd</sup> Merwah

## Vineyard Region

Mount Lebanon and Anti-Lebanon mountains

## Winemaking

Both varietals are fermented with natural yeasts in tank. This vintage saw no oak ageing. The wines were bottled and aged in the cellars prior to release.

## Tasting Notes

A light golden yellow colour with the aroma of candied citrus and apricots. Lighter in body than than other similarly aged vintages, but with the complexity of flavour you'd expect from a mature white Chateau Musar - citrus, hazelnuts and spice balanced by a youthful, almost lemon acidity that brings freshness to the finish.

*Bright yellow, pronounced, very youthful; no signs of age. Very young vibrant nose with very fine fruit. Clearly defined. Syrupy but dry on the palate: an amazingly big wine with a huge concentration of fruit and great length. Spectacular depth and lovely fresh wine flavours. No sign of age: could not be considered any more than six years of age if tasted blind. An amazing, astonishing wine. Day two saw it become very serious and austere on the nose with vanilla and oaky herbal notes -*  
Bartholomew Broadbent, October 2019

## Alcohol

12.5% Alc./Vol.

