

Chateau Musar White 1989



Overview

Made from two ancient and indigenous varietal, these vines are on their original rootstocks and are grown in at 1200-1400 metres above sea level in the foothills of the Anti-Lebanon mountains.

Grape Varietals

2/3rd Obaideh & 1/3rd Merwah

Vineyard Region

Mount Lebanon slopes

Winemaking

Both varietals are fermented with natural yeasts, the Obaideh in tank whereas Merwah is barrel fermented and aged in 225 litre French oak barriques, racked after 6-8 months, then blended and bottled in the July or August following the vintage. Bottles are aged in the winery's cellars before release.

Tasting Notes

In its youth the 1989 showed a golden amber colour with an intriguing nutty, buttery smoky nose of hazelnuts, honeysuckle, butterscotch and quince. An opulent, rich palate – good structure and full bodied, an excellent food wine. Butterscotch, lemon and quince fruits on the palate with nutmeg and spice, a very well-rounded long finish with nice acidity. Now in its maturity, the citrus acidity carries the wine through its years with a touch of quince, apricot and nut notes from the ageing.

Quite a firm, spicy nose. Structured, spicy palate. A little crude on this showing but a good food wine. Very good – Jamie Goode, Musarathon, Maroush, Summer 2003

Pale amber wine, very broad bouquet that hits you like a cloud not an arrow. This is not oxidised but is waxy, with a green, vegetal sort of Sémillon note on the nose. Then on the palate it has depth, real presence and something definitely salty about it – but citrus too. It's certainly not rich. Bone dry, with a hint of walnuts, and really quite light in the mouth. Truly unlike any other wine I can think of. It is indeed difficult not to find the idiosyncratic, impish but utterly assured spirit of Serge Hochar in this one-off wine. Fully mature but definitely not decayed. Extremely clean in fact – Jancis Robinson, 50 years of Chateau Musar, www.jancisrobinson.com, March 2018

Alcohol

12.5% Alc./Vol.

