

# Chateau Musar White 1990



## Overview

Made from two ancient and indigenous varieties, thought to be related to Chardonnay and Semillon Blanc. 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

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

## Vineyard Region

Mount Lebanon slopes

## Winemaking

Both varieties 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

Even when first released, the white 1990 was a very complex rich wine in the style of the great white Burgundies. A deep yellow-gold colour and a complex and intense nose of honey, toast, apple, oak. The palate faithfully reflected the aromas. A very balanced wine of great richness and an exceptionally long finish.

Moving into its third decade, the wine has evolved a much deeper bronzed/copper colour with sweeter, more caramelised aromas of toffee, vanilla and butterscotch. The taste is not dissimilar, but with a saffron spice and dried fruit note together with a reassuring acidity is counterpoint to the richness and is keeping the wine fresh.

A very special unique wine of intense character and complexity. It can be served very slightly chilled, but it is preferable to serve this wine at room temperature with food.

*A deep gold colour, this is very evolved with a complex nose that is honeyed and spicy with a whiff of lifted acid. The palate is elegant and long with a good depth of nutty, honeyed fruit, a spicy edge and a hint of marmalade. Very good/excellent – Jamie Goode, Musarathon, Summer 2003*

*Bright, lively deep gold. Very attractive, youthful and lively on the nose, with elegant honeyed fruit, orange flower water and floral notes. More approachable than most white Musars. On the palate, very dry, with great acidity, very full fruit, length and spice on the finish. By day two had developed serious depth – Bartholomew Broadbent, October 2019*

## Alcohol

12% Alc./Vol.

