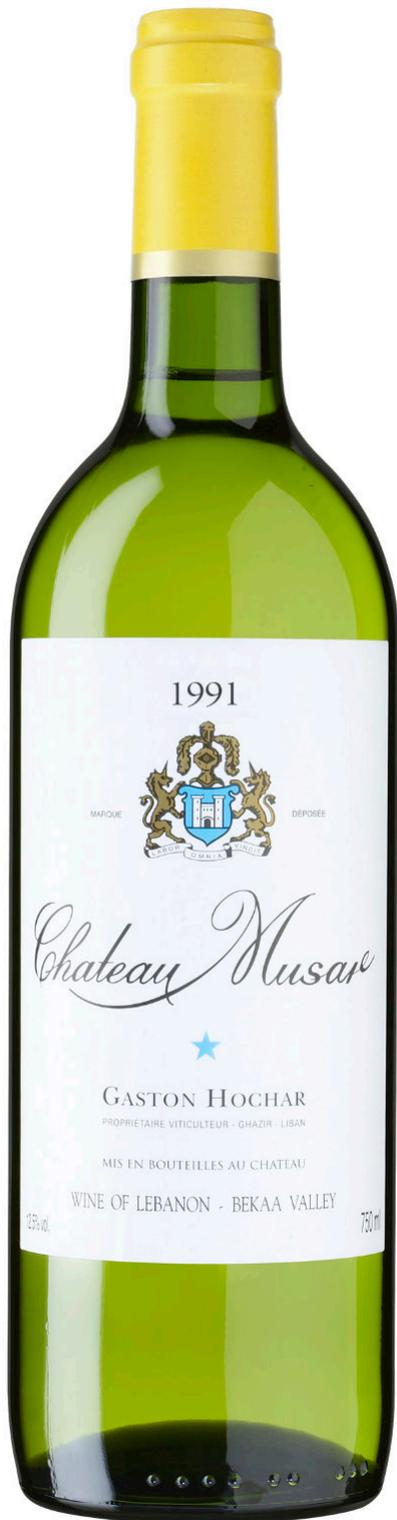


# Chateau Musar White 1991



## 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.

A wet Winter, with some snow in the Bekaa led to a fresh Spring with late rain and frost in some vineyards (thankfully before flowering). Summer was cool though warmed up in the first couple of weeks of September. Harvest of white grapes began in the second week of October. A smaller than average crops due to the cool Spring, but good quality fruit.

## Grape Varietals

Obaideh & Merwah

## Vineyard Region

Mount Lebanon slopes

## Winemaking

A blend of approximately 2/3 Obaideh and 1/3 Merwah, barrel fermented with natural yeasts and aged for 18 months in new 225 litre French oak barriques. Aged in the winery's cellars before release.

## Tasting Notes

Waxy and fresh in its youth, the 1991 vintage had the hallmark dried fruit and nut characters found in Chateau Musar Whites, but nearing its third decade has developed a beautiful colour that almost describes its flavour and a rich, fatty texture that is counterpoint to a perfect acidity. Caramelised notes of toffee apple, honey, marzipan and spiced citrus peel spring to mind amongst many other elements in this incredibly complex dry white wine.

*Musar's white has always been out of sync with 'commercial reality' - a Mahler in a world of Richard Claydermans, a racehorse of a wine, quivering with neroy promise, with layers of marzipan, nuts herbs and dried apricot - Dave Broom, Winemaking in a War Zone, Decanter Magazine, February 1996*

*Hochar viewed this wine as an experiment - it was fermented only in new oak. It appears tight at first taste, but expands into dark, hazelnut, buttery tones. The wood tannins are drying, but the fruit comes alive in the mouth, with flavours of pineapple and Golden Delicious apples dipped in honey - Kelli White, The Somm Journal, April 2009*

*Medium brown orange colour with .5 millimetre clear meniscus; aromatic, butter, almond, lanolin, apple butter, Greek yogurt, golden currant nose; rich, creamy textured, apple butter, pear butter, cinnamon, creme caramel, apricot jam palate with balancing acidity; long finish - Richard Jennings, RJonWine.com, March 2016*

*Very deep brown brassy gold; age showing on rim with a little bit of amber. An intensely powerful nose, with sweetness, Ryvita, honey and jam notes and mouth-watering acidity. Bone dry, intense and spicy on the palate with high acidity, brown sugar and meringue flavours and great length. By day two it had become more spicity - Bartholomew Broadbent, October 2019*

## Alcohol

12.5% Alc./Vol.

