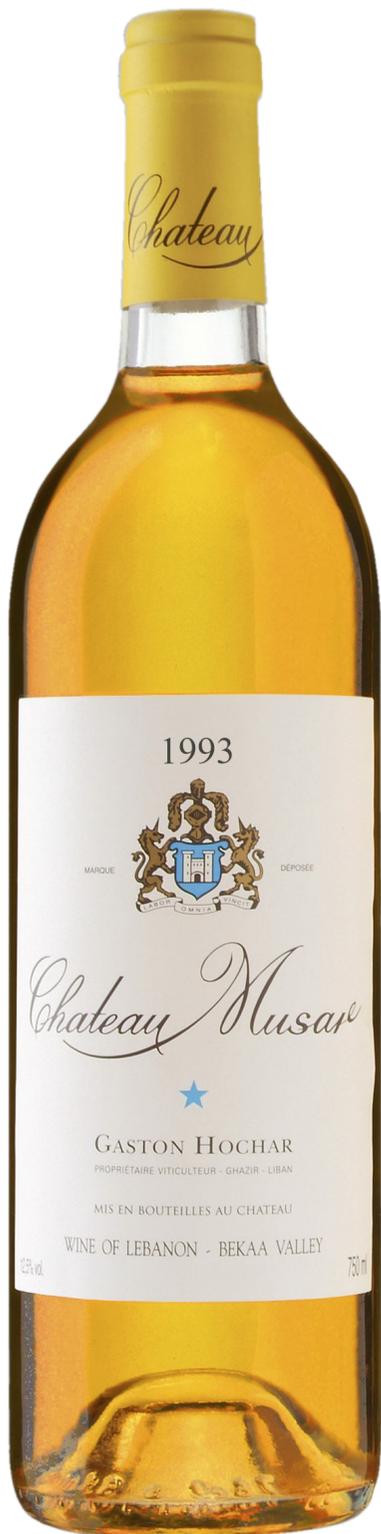


Chateau Musar White 1993



Overview

Chateau Musar white wine comes from a varying blend of Obaideh and Merwah. Merwah was the grape used in the wine mentioned in the Bible, shipped from Byblos to the Egyptians some 4000 years BC. The vines are on original rootstocks and are grown in at 1200-1400 metres in altitude. Released after several years in bottle, it will continue to develop complexity over many more and is suited to a wide range of food from rich pates, rillettes and cheese, to delicately spiced Asian cuisine.

Grape Varietals

Obaideh & Merwah

Vineyard Region

Mount Lebanon slopes

Winemaking

Fermented with natural yeasts, a blend of Obaideh (2/3rd) and Merwah (1/3rd) is matured for six to nine months in French oak followed by additional bottle ageing prior to release.

Tasting Notes

Upon release it showed a brilliant yellow colour and some light green reflections. The nose very attractive, with great finesse, carrying notes of almond blossom, pear and apricot, with hints of vanilla. These characters were reflected in the palate with pear, banana and a touch of saltiness and smokiness. A very long, slightly honied finish. The wine has naturally developed and gained complexity, now with a dark amber, almost toffee colour. Pine resin and citrus peel aroma softened with a caramelised, dairy, vanilla component and rich texture. Very powerful.

A friend served a Château Haut Brion 1993 alongside my 1993 white. At first, my wine did not show. Half an hour later, she started to show herself. An hour later, the Haut Brion had faded, as my wine got stronger and stronger – Serge Hochar

Quite an expressive nutty, spicy nose which is very full: some oxidised character, but it is still appealing. Full, savoury spicy palate. Tannic? Boldly flavoured with good acidity. Very good/excellent – Jamie Goode, Musarathon, Summer 2003

Had suffered a fair amount of ullage. Very dark, rich colour. Spectacular nose - truffles, white flowers. Waxy, lanolin-like texture. Almost Sauternes-like, I note then Hochar compares it with Ygrec of d'Yquem) Still amazingly fresh. "Wines of this age can talk for hours" he says, mystically. My favourite white of the line-up – Fiona Beckett, November 2010

Medium gold in the glass, this wine smells of wet chalkboard, vanilla and camphor. In the mouth, toffee and dried citrus peel mix with dried herbs and a slightly bitter amaro quality. This bottle is showing its age more than it should. Great acidity – Alder Yarrow, vinography.com, March 2017

Alcohol

12.5% Alc./Vol.

