

Chateau Musar White 1994



Overview

Chateau Musar white wine comes from a varying blend of Obaideh – an ancestor of Chardonnay, and Merwah which resembles Semillon. 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

Clear and very shiny colour; yellow-golden with shades of green. Nose of candied fruit, caramel, honey, prunes. Very rich, reflecting a feeling of great heat. Warm attack on the palate; taste of honey preponderant, with a little refreshing acidity – Serge Hochar

The 1994 vintage has a mix of lanolin and marzipan on the nose and deep, slightly smoky fruits - a style with direction and promise – Decanter Magazine

Golden yellow. Exciting, oaky, nuts, ripe apple aroma. Full-bodied, abundant, hot, nuts, almond, longer after taste with lots of oak, which covers fruitiness. Goes well with nutty cheeses and pike-perch roasted in butter – Marja Leena Arponen, Viiniklubi, March 2001

Exotic nose, sea urchin and durian like, quite extraordinary, rich palate flavours, warm in the mouth but it could have been the food, earthy-mineral infused acidity, a nice phenolic sweetness is a pleasant addition – Hong Kong Wine Society, June 2012

Alcohol

13% Alc./Vol.

