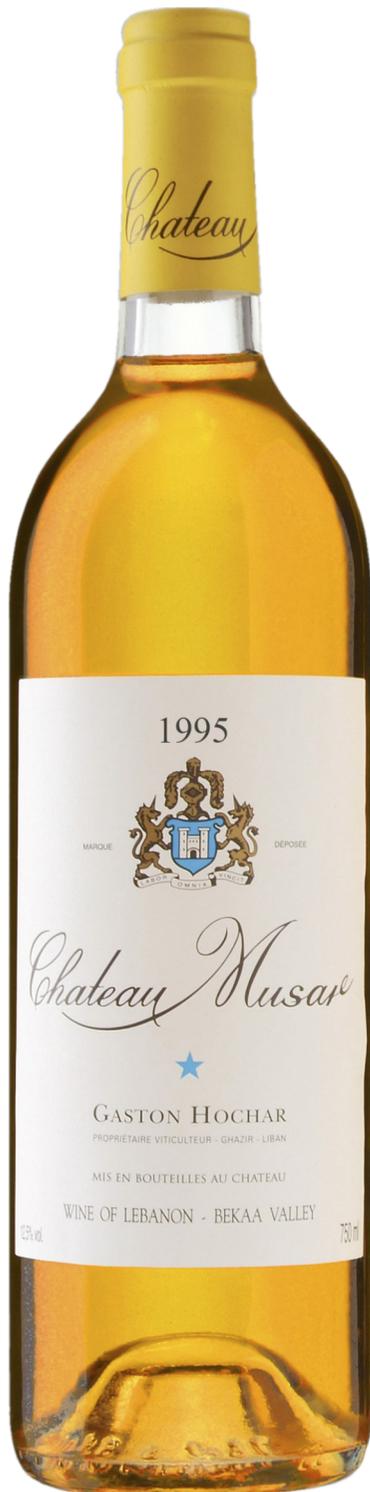


# Chateau Musar White 1995



## Overview

The 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 (2/3<sup>rd</sup>) and Merwah (1/3<sup>rd</sup>) is matured for six months in French oak followed by nearly 3 years in bottle before release, allowing time for the honeyed flavours to develop.

## Tasting Notes

Upon release, the 1995 was pale golden yellow with a nose of dried herbs, lemon peel and vanilla. The palate was fresh and still youthful yet rich with citrus, honey and apple flavours giving a long soft finish. Over time, the colour has deepened to a golden caramel and aromas and flavours have developed in a similar vein, yet still exhibiting many of its original characteristics.

*Medium/deep gold colour. Vinous, quite dirty nose with aromas of peach kernel, vanilla, marzipan and warm, sunny fruit. A little hint of spearmint. The palate is juicy and quite savoury. It is medium to full bodied with plenty of alcohol - a little hot. But there is good buttery peach and fig fruit, hints of quince and buttered toast. This is definitely a rough and oxidised style, but there is absolutely bags of character and complexity for the money and the citrusy acidity and spicy oak grip the finish. Excellent (if it's your style) – Tom Cannavan, January 2000*

*Full gold in colour, with scents of honey and beeswax. Fine, resonant concentration, with succulent almond and greengage fruits – Andrew Jefford, August 2003*

*The 1995 is remarkable, pale yellow but with a Burgundian bouquet and the finish of a good old-fashioned white Graves – Steven Spurrier, Musing on Musar, [London International Wine Fair](#) 2010*

*Clearly an idiosyncratic, fully mature wine here from Château Musar, with a totally compelling range of non-fruit aromas and flavours that range from pine resin to wildflower honey and propolis, to caramelized almonds and hazelnuts, pot pourri and dried apricot notes - fabulous complexity in a word. The palate is mid-weight, balanced, even delicate, with a silky structure and deceptively long, honeyed finish. Quite a remarkable wine all in all, though unquestionably for drinkers seeking an alternative, arguably more ancient style of wine. I find it riveting – John Szabo MS, May 2011*

*1995 white (tasted over lunch with Serge Hochar, October 12<sup>th</sup> 2013, the bottle having been opened 24 hours before and left at room temperature.) My notes: A wine with soul. Weighty, but not heavy (whatever that means). Such depth, such length. Drinking it makes everything more attractive - me, the food, the world. It plays arpeggios in my mouth. The more the wine breathes, the more I forget to breathe. Stunning. Serge commented "This wine has had time to breathe; depth in a wine is more cerebral than empirical. It has only 18 years - wait until it's 50!" – Kevin Gould, Chateau Musar, A Biography*

## Alcohol

12.5% Alc./Vol.

