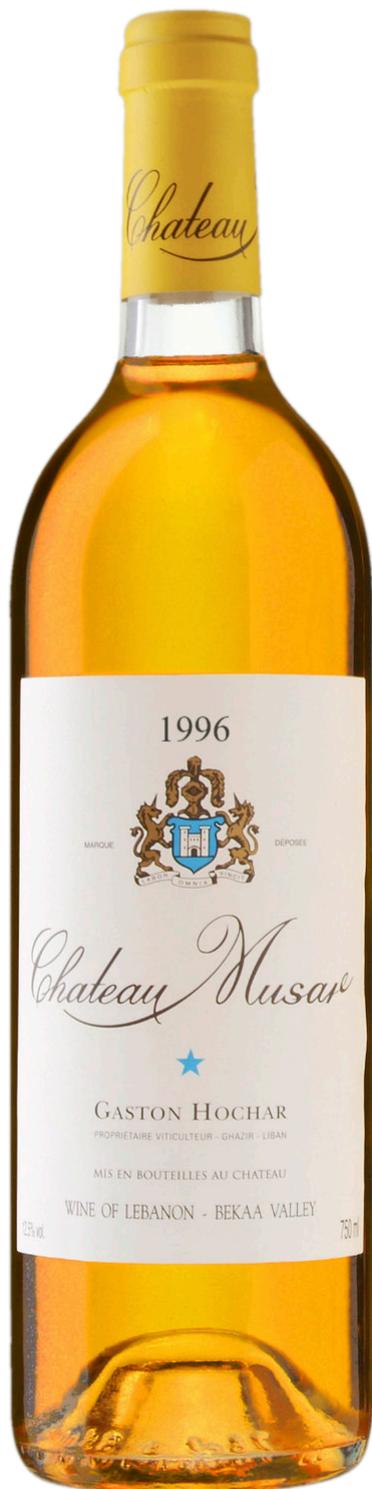


# Chateau Musar White 1996



## Overview

The Musar white wine comes from a varying blend of Obaideh – the ancestor, according to Serge, 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.

## Grape Varietals

Obaideh & Merwah

## Vineyard Region

Mount Lebanon slopes

## Winemaking

The juice is fermented and aged in French oak for six months before the blend of 70% Obaideh and 30% Merwah is bottled and aged for three years in the winery's cellars in Ghazir, only being released in 2000.

## Tasting Notes

Brilliant, clear pale gold. A rich bouquet of acacia, almond flowers with vanilla and toasty notes. Freshly cut hay and butterscotch aromas followed by a mouthful of creamy apricot. The palate is fresh and lemony with the almonds and wood from the nose following through. A provocative mixture featuring nutty notes akin to Fino Sherry, good acidity and subtle fruit that begins to emerge and develop in the glass. A very fine white wine, which is perfect for drinking now, but will age for many, many years.

*It offers yet another unique taste of Lebanese terroir and Hochar's touch – Michael Schachner, The Wine Enthusiast, October 2000.*

*This clear, golden wine ranks among the most complex and intriguing white wines I have ever tasted. In spite of the wine's relative age, its oxidative aromas are light and delicate and not at all geriatric: Almonds and hazelnuts with no hint of the walnutty, Sherry like quality of an over-the-hill white. Mixed nuts are joined by white stone fruits and banana oil in the flavour, fresh herbs, thyme and tarragon, gradually give way to clovey brown spice as the wine airs in the glass, with herbs and spice and floral white fruit in a remarkably long finish that seems to last for minutes. Full-bodied and ripe, the wine is not overly tart, but there's plenty of fresh fruit acidity to provide structure. A delight – [www.wineloverspage.com](http://www.wineloverspage.com)*

## Alcohol

12% Alc./Vol.

