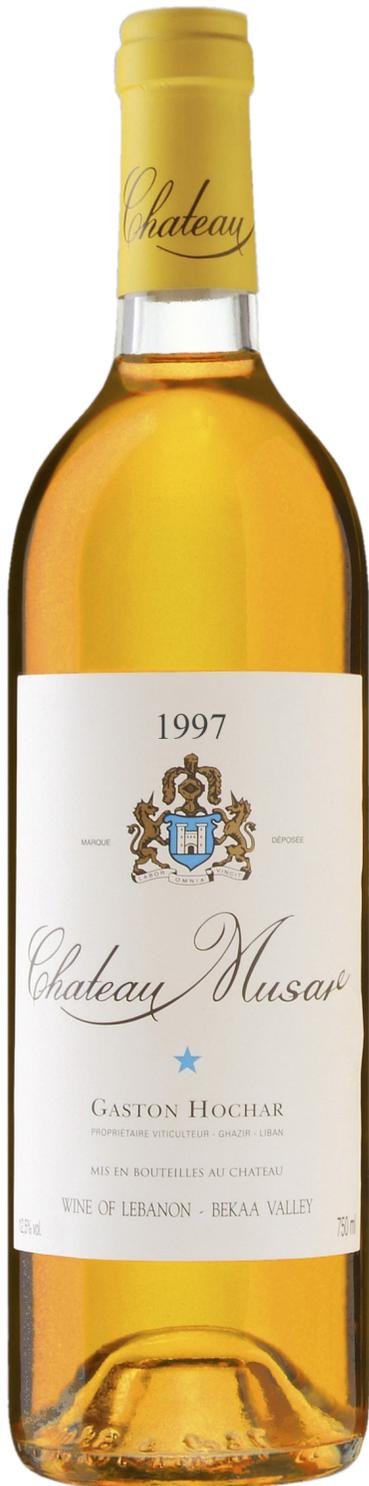


Chateau Musar White 1997



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.

Perfect conditions in 1997 allowed the grapes to mature slowly at a pace rarely achieved, with harvest finishing the 21st October.

Grape Varietals

Obaideh & Merwah

Vineyard Region

Mount Lebanon slopes

Winemaking

The juice is fermented and aged in French oak for six months before blending and bottling, only being released for sale after a year or two ageing in the cellars, allowing time for the ripe, honeyed flavours to evolve, whilst retaining a full-bodied dry finish.

Tasting Notes

A bright golden straw colour with a nose of almonds, cashew nuts, vanilla, hot buttery toast and honey.

The alcohol belies the concentration and power on the palate; rich, warm and toasty honeyed flavours merge with fragrant herbs and spiced apples which result in a complex dry wine with a long and lingering finish.

Quite unusual stuff, but pleasant enough. A yellow/gold colour, this has a smoky nose with taut, complex notes of nuts and wax. The old-fashioned palate is very savoury: it's a little herby with a touch of lemony fruit (although this is not at all a fruity wine). There are some wood tannins and the acidity is good - Jamie Goode, September 2001

Deep beautiful gold, of medium intensity. Nose deep and mellow, almost like a dry Sauternes. Good acidity. Beginning to be ready for drinking. Good length and a smooth aftertaste. Still needs time. The depth on the nose persisted into the next morning with a slightly walnuty aroma. On the palate, it developed the flavours of a very good fine cognac (without the alcohol). By day three the nose became distinctly sweet and fruity - Bartholomew Broadbent, October 2019

Alcohol

12% Alc./Vol.

