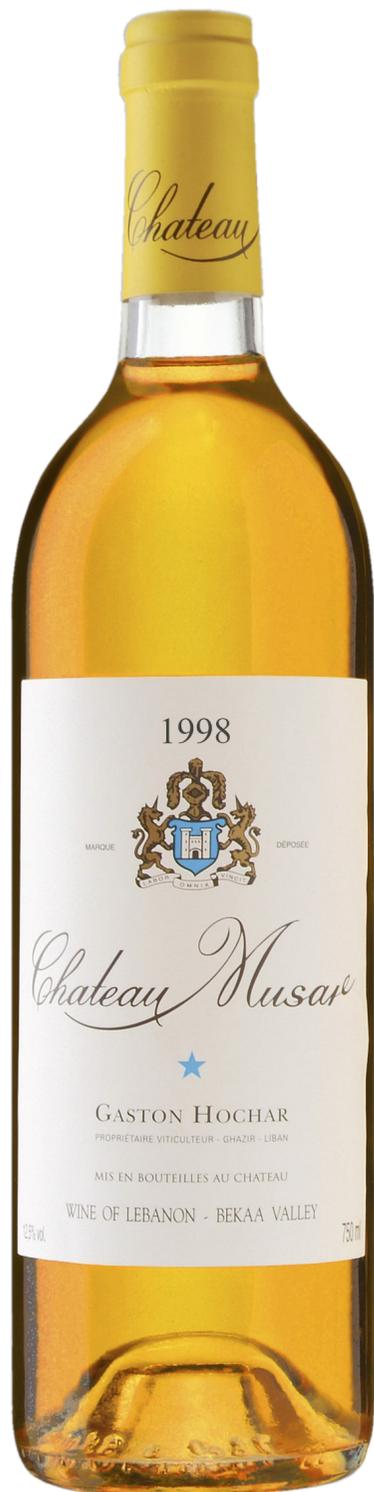


# Chateau Musar White 1998



## Overview

*My whites are my first reds: they are to be served at room temperature, they will go with more foods, they are more serious, and their dimensions are way bigger than any of my reds, but they are much more difficult* – Serge Hochar

Produced from ancient varieties indigenous to Lebanon and grown at 1200 metres above sea level in vineyards on the slopes of Mount Lebanon with very low yields. These are ungrafted vines (on original rootstocks), planted between 50 and 90 years ago.

## Grape Varietals

Obaideh & Merwah

## Vineyard Region

Mount Lebanon slopes

## Winemaking

A blend of 2/3<sup>rd</sup> Obaideh and 1/3<sup>rd</sup> Merwah were barrel fermented in French oak barriques and bottled in 1999. Approximately 2,500 cases were produced.

## Tasting Notes

The colour has turned from gold to almost amber, with a nose of honey, roasted nuts, apricot and caramelised orange. A slight pine character adding to the complexity. These aromas follow through to the palate, where the evolved fruit is balanced with an acidity and long finish. Serve at room temperature – do not chill. Delicious with rich classical cuisine and also Asian dishes with delicate aromatic spicing.

*Scents of wildflowers, and the typically masterful, firmly structured, lemon-riven flavours of Musar white* – Andrew Jefford, August 2003

*I do urge you to try a rarity, very hard to come by here, Chateau Musar White 1998. It's made from local grapes and when I tried it, I thought it tasted like tarte Tatin in a glass, including apples, clotted cream, aniseed, cinnamon and even apricots. The Musar people urge you to try it at room temperature and then it is very fine indeed, though I loved it chilled as well. It would be a lovely aperitif, like a dry yet robust sherry, perfect with fresh fruit or dessert. It would also be marvellous with an herby dish such as tarragon chicken. This is a remarkable and unique wine, please do acquire some* – Simon Hoggart, The Spectator, February 2004

*Bright burnished gold, not yet amber, a superb and arresting colour in its 21<sup>st</sup> year. Rich and Premier Cru Classe Sauternes-like on the nose; ripe apricots and caramelised oranges. Rich but not sweet, deep yet elegant; fully rounded on the palate, exotic fruits and dry marzipan finish, marvellously textured flavours encased in a firm structure that stay on the palate and on the mind* – Steven Spurrier, September 2019

## Alcohol

12.5% Alc./Vol.

