

Chateau Musar White 1999



Overview

Produced from ancient varieties indigenous to Lebanon and thought to be related to Chardonnay and Semillon Blanc. Grown at 1200 metres above sea level in vineyards on the slopes of Mount Lebanon with low yields of 25 hl/ha. These are ungrafted vines (on original rootstocks) were planted between 50 and 90 years ago.

Grape Varietals

Obaideh & Merwah

Vineyard Region

Mount Lebanon slopes

Winemaking

Following the initial fermentation in cement vats, both varieties spent between 6 and 9 months in French Nevers oak barrels and this vintage was bottled in 2000 to be released in 2005/06.

Tasting Notes

A powerful wine from a powerful year – a brilliant full golden colour with a buttery, honeyed nose with hints of roasted almonds, apricots, vanilla and orange. The rich, toasty honey aromas follow through to the palate with ripe apricots, nuts and spices. This rich palate is balanced with good acidity – a very fine white vintage from Chateau Musar with great potential to age.

Piney scents; huge concentration of rich yet vivid, dense, wild-flower and honey flavours, with powerful and lingering finish. A great white with a long future ahead of it – Andrew Jefford, August 2003

This white is just off-dry, rich and voluptuous, with flavours of apples, caramel and cream, like a liquid tarte Tatin – Simon Hoggart, The Spectator, January 2006

Plum, red berry, cinnamon and mint aromas give this savoury-style red from Lebanon a serious start. Soft and elegant on the palate but with a touch of spice and lively acid, the wine is balanced and unfolding, and will pair well with dishes that offer complex spice. An interesting red with exotic appeal – Susan Kostrzewa, Wine Enthusiast, May 2009

Medium golden yellow colour; oats, hops and butter rum nose; savoury, mineral, hazelnut, butter and rum palate with acidity; long finish (October 2007). Light orange colour; oily texture with herbal notions on palate; medium-plus finish (September 2008). Light medium orange colour with 1-millimetre clear meniscus; lightly oxidized, lemon oil, citron nose; creamy textured, light almond, lemon oil, mineral palate; medium-plus finish (May 2012) – Richard Jennings, RJonWine.com

Full gold with orange tints, burnished and bright. An extraordinary bouquet blends pinecones, apricots, orange zest and toasted almonds. Full and richly flavoured on the palate and probably showed some natural sweetness when released in 2006, but the acidity has absorbed this to reveal a strikingly dry finish with inherent richness at the core. At 20 years old, this superb wine is in a Lebanese world of its own – Steven Spurrier, October 2019

Alcohol

12.5% Alc./Vol.

