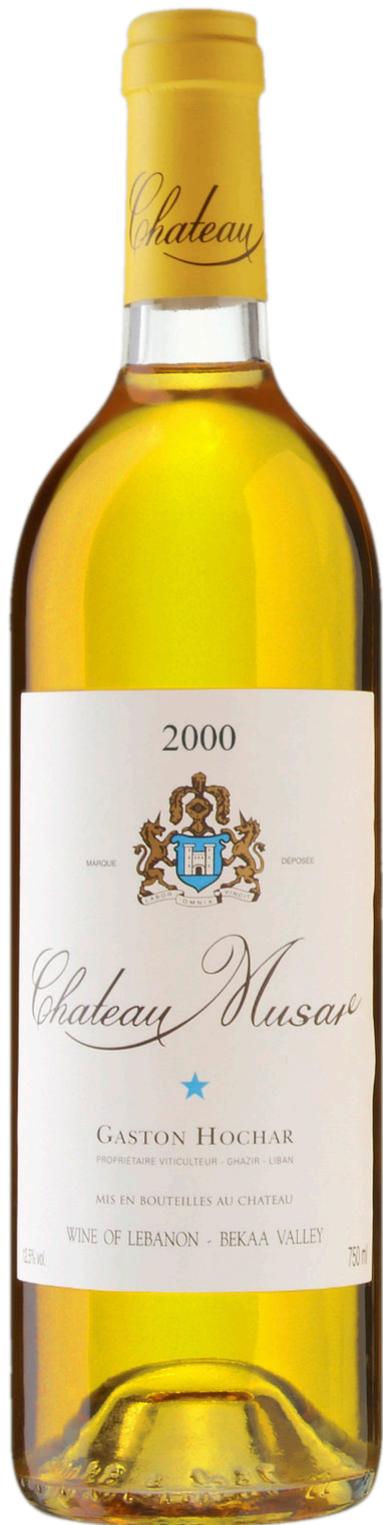


Chateau Musar White 2000



Overview

Produced from ancient varieties indigenous to Lebanon and thought to be related to Chardonnay and Semillon Blanc. Grown at 1200-1400 metres above sea level in vineyards on the seaward facing slopes of Mount Lebanon and the foothills of Anti-Lebanon. These are ungrafted vines (on original rootstocks) were planted between 50 and 90 years ago.

2000 started with average rainfall in winter, followed by pleasant weather which allowed flowering to develop in the spring. Things started to deviate from the norm with the arrival of summer; July was unusually hot with dry days and temperatures exceeding 35°C. August temperatures also above average but returning to normal in September. Yields were 20-25 hl/ha.

Grape Varietals

Obaideh & Merwah

Vineyard Region

Mount Lebanon slopes

Winemaking

Partly fermented in oak and aged for 9 months in French oak barriques. A blend of 2/3rd Obaideh and 1/3rd Merwah was bottled with a PH of 3.65 at the end of 2001 and cellared at Chateau Musar, Ghazir for 5 years before its release.

Tasting Notes

A deep yellow, golden colour – vibrant and clear. The nose is at first difficult to understand because it has so many nuances: it is all at once, buttery, toasty, honey, of grilled and caramelised pineapple, lemons, mandarins, almonds, vanilla and even minerally and salty– delicate and complex at the same time. The aromas follow through on to the palate with a touch of butterscotch, figs and oranges. It reminds us of our White 1993 vintage but this year does have its own very specific identity.

I always think of it as a kind of liquid tarte tatin, bringing on apples, cream and butterscotch. Maybe flaky pastry is going too far but there is certainly toast there. And this year a hint of pineapple. It's not too sweet, but is slightly off-dry, so it would go wonderfully well with fresh fruit or dessert. Or just as an aperitif – Simon Hoggart, The Spectator, February 2007

Golden yellow in colour, with aromas of honey, tangerine, dried apricot, white raisin, and vanilla. Light and delicate on the palate, it has a gorgeous, creamy texture and a vivid, underlying, natural acidity that brings everything into sharp focus. Made with one-third Merwah and two-thirds Obaideh the wine is similar in style to a mature, high-quality white Graves – Catherine Fallis, MS, August 2008

Light medium orange colour; aromatic, melted butter, lemon oil, light coriander, light cumin nose; oily textured, delicious, melted butter, lemon oil, lanolin, mineral, light coriander palate; medium-plus finish – Richard Jennings, June 2015

Medium depth golden yellow; no maturity showing. Still very closed on the nose, subdued, with a light floral nettle aroma. A bit astringent on the palate, but with mellow, soft textures and good acidity too. Needs time. By the next morning, the nose had come alive. The palate was beautiful, like a spicy Petite Suisse cheese, with great length. Nose continuing to develop on day three – Bartholomew Broadbent, October 2019

Alcohol

12.5% Alc./Vol.

