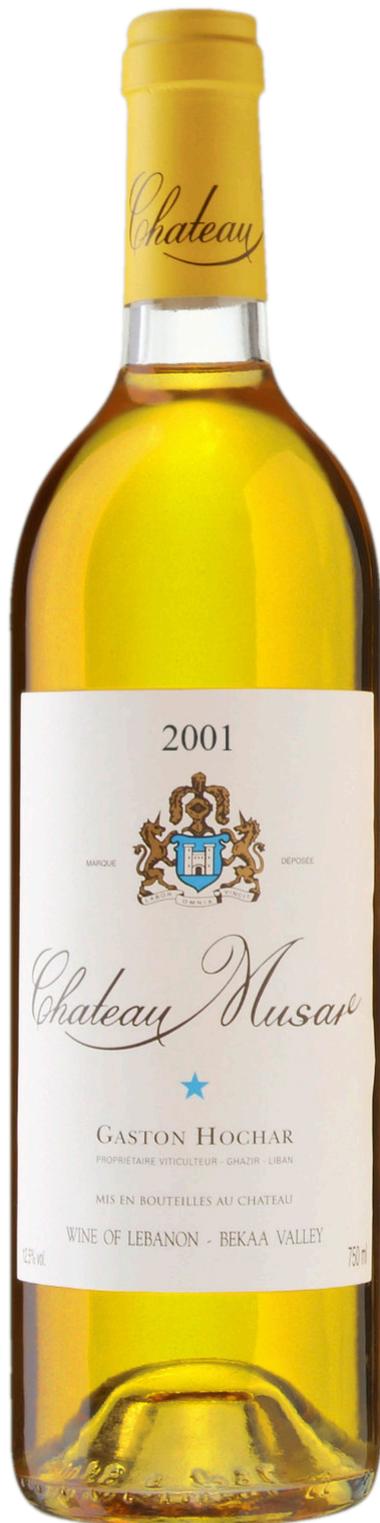


# Chateau Musar White 2001



## Overview

2001 was a most unusual year - although it began normally with some quite rainy and cold days, by mid-February the climate changed to much warmer weather with almost no rain or snow at all. From March until August there was only 23 mm of precipitation - therefore the total for the year was dramatically less than normal and the water table was significantly lowered. After a regular flowering in the spring, July and August were exceptionally hot.

## Grape Varietals

As usual, the Chateau Musar white 2001 was produced from a blend of two grapes indigenous to Lebanon: Obaideh and Merwah, ancient varieties dating back thousands of years. Grown high in the mountains of Lebanon, the vines were less affected by the intense heat of the summer than the red grapes on the Bekaa Valley plain. The grapes, harvested at the usual time in mid-October, were very ripe with good fruit concentration and fairly low acidity and tannins.

## Vineyard Region

Mount Lebanon slopes

## Winemaking

The White 2001 was fermented in French Nevers oak barrels for nine months, blended and bottled at the end of its first year and released six years later in 2008. This vintage will have extraordinary ageing potential.

## Tasting Notes

Deep golden straw in colour, this enticing wine has intense aromas of toasted brioche, almonds, apricots, baked apples, ripe pears, vanilla pods and honey. The palate is opulent with a buttery texture and vibrant flavours of nuts, tarte Tatin, vanilla, butterscotch, apples and quince. It is rich and mellow with a very long, caramelised finish. Serve at cellar temperature (15°C)

*It is a wine that has some body, good acidity and appealing texture, hints of caramel and dates, even if underneath it promises to oxidize soon. It is stern and a little brooding. It should last a good while - Robert Parker's Wine Advocate, February 2010*

*A rich, mature style, with plenty of smoky notes to the ripe pear, apple and butter flavours. Clove and anise fill the rich finish. Distinctive. Obaideh and Merwah - Wine Spectator, February 2010*

*Surprisingly rich in colour. Lush, opulent, waxy, nutty, honeyed but with that ever-present acidity. Grilled pineapple and a long spicy finish. Reminded me of Vina Tondonia aged white rijoas. (Serge says it reminds him of the 1993 Haut Brion Blanc) Apparently, he participated in a tasting of 26 cheeses with the famous French affineur Bernard Antony and this wine went with more than 12 of them. He also suggested it would go with lamb cooked with mint which I can imagine - Fiona Beckett, November 2010*

*Full, deep gold in colour, fine clarity with a hint of amber. Nose showing superb natural concentration of ripe summer fruits, summer remaining on the palate, the richness (not sweetness) amplified and balanced by a tarte Tatin, quince-like acidity leading to a mellow, dry finish with endless length. An outstanding wine, first released in 2008 after six years in bottle to great acclaim and still with a great future - Steven Spurrier, September 2019*

## Alcohol

12.5% Alc./Vol.