

# Chateau Musar White 2005



## Overview

Chateau Musar White is a truly unique wine, made from ancient Lebanese varieties Obaideh and Merwah. Dating back thousands of years, they are among only 6 indigenous grapes still commercially cultivated in Lebanon. The vineyards were planted between 50-90 years ago, at around 1,300 metres above sea level in the foothills of the Anti-Lebanon Mountains near Ain Arab on stony, chalky soils, and on the seaward side of Mount Lebanon in Baqaāta, on calcareous gravels. The vines remain phylloxera-free and are still on their own roots. Few vineyards of this calibre and history remain in the world.

In 2005 we experienced a most unusual weather pattern, certainly unequalled in 38 years! We had rain and snow throughout January which lasted until mid-February, followed by rain in March and April. Humid but mild weather then set in from May through to September, with one very unusual day of rain on the 23<sup>rd</sup> July.

## Grape Varietals

2/3<sup>rd</sup> Obaideh and 1/3<sup>rd</sup> Merwah

## Vineyard Region

Mount Lebanon slopes

## Winemaking

Fermented with natural yeasts and aged partly in oak barrels for 9 months and partly in stainless steel vats, with temperatures ranging between 18°C and 22°C.

## Tasting Notes

The Chateau Musar White 2005 is a beautiful honey gold colour with a nose and palate of orange blossom, honey, wild flowers and tropical fruits – guava, banana and passion fruit. A very well balanced wine with good acidity and a long finish of pears and honey.

The style is reminiscent of a dry Sauternes or a mature white Graves: rich and intensely zesty, with very complex, long-lasting flavours. As such, the wine benefits from decanting and is best served at around 15° C ('cellar cool' rather than chilled) with fine foods of similar richness: foie gras, rillettes, roast duck, spicy Asian dishes and goat cheeses.

*Fin, not pretentious, not aggressive. Un profondeur interessante. You need power to penetrate it, but this wine is still young, a baby* – Serge Hochar, 2010

*There are dark veins of smoke and flint that highlight the rippling minerality in this fascinating Lebanese white. It's made in a deliberately oxidative style, and it offers a slight baked-apple flavour that slowly opens to reveal fresh citrus and honeysuckle notes. It's not for everyone, but it's a fascinating wine to enjoy over a long meal* – Anna Lee C. Iijima, Wine Enthusiast, April 2013

*Mature yellow, light gold in colour. Dry spices dominate the nose and natural richness is very present despite just 12% alcohol. Although dry, the palate exudes tropical fruits surrounded by a vigorously youthful acidity, each sip being more interesting than the last. A honeyed depth is there; long autumn sun and old vines creating unique flavours for a fine future* – Steven Spurrier, September 2019

## Alcohol

12% Alc./Vol.

