

# Chateau Musar White 2007



## Overview

Chateau Musar White is a truly unique wine, made from ancient Lebanese grape varieties Obaideh and Merwah, dating back thousands of years. Reputedly, the ancestors of Chardonnay/Chasselas and Semillon, they are among only 6 indigenous grapes still cultivated in Lebanon. The vineyards were planted between 50-90 years ago, at round 1,300 metres above sea level in the foothills of the Anti-Lebanon Mountains on stony, chalky soils, and on the seaward side of Mount Lebanon, on calcareous gravels. The vines remain phylloxera-free and on original rootstocks.

2007 was a year of unpredictable weather patterns. The winter was quite normal until 25<sup>th</sup> January when snow suddenly stopped falling on the high mountains. The temperature continued to increase until mid-March and then another winter arrived with more snow falling until the beginning of April. On the 20<sup>th</sup> April after flowering had started, there was a sudden frost which damaged some young leaves. May was sunny and fresh and then a 3-week heatwave struck in August adding yet another unusual dimension to the harvest this year. The Obaideh and Merwah were both in excellent condition in 2007, in fact one of the best years ever for these two varieties which we predict will have very good ageing potential.

## Grape Varietals

Obaideh, Merwah

## Vineyard Region

Mount Lebanon slopes

## Winemaking

This vintage is a blend produced from 2/3<sup>rd</sup> Obaideh and 1/3<sup>rd</sup> Merwah and was fermented and aged partly in oak barrels for 9 months and partly in stainless steel vats. Fermentation was very slow this year and the temperature did not exceed more than 22°C. The Obaideh had very aromatic fragrant grape juice turning to a very fruity, fresh wine with citrus leaves, peaches and pears. The Merwah had a complexity of fruits and aromas, fermented in oak barriques with a longer maturation period.

## Tasting Notes

The Chateau Musar White 2007 is a beautifully balanced wine with good fresh lemon acidity, tropical fruit flavours on the palate and an elegant finish. The style is reminiscent of a mature white Graves: rich and intensely aromatic with long lasting fruit and floral flavours and as such, the wine benefits from decanting and is best served around 15°C (room temperature rather than chilled) with fine foods of similar richness.

*Like a fine white Rhône, with its touches of peach and honeysuckle and a long savoury finish* – Jonathan Ray, The Spectator, March 2017

*Dried mint and tarragon aromas, with greengages and stone fruits on the palate and a balance of salinity and creaminess* – Tom Harrow, How to Spend it, Financial Times, April 2017

*Fine clear yellow, bright for 12 years old. The rich, slightly waxy, dry honeyed nose reminiscent of Sémillon shows no sweetness. A good breadth of fruit on the palate, lightly expressed intensity of dried fruit, richness of texture with honey and citrus elements present with Mediterranean herbs over a persistent and lifted finish. Will continue to impress and gain more complexity for a decade and more* – Steven Spurrier, October 2019

## Alcohol

12% Alc./Vol.