

# Chateau Musar White 2009



## Overview

Chateau Musar white wines are truly unique, produced from some of the oldest vineyard sites in the world dating back to 5,000 BC, although it was the Phoenicians, the great maritime race of the Mediterranean, who first 'introduced' Lebanese wine to a wider audience. Indigenous ancient grape varieties Obaideh and Merwah, reputedly the ancestors of Chardonnay/Chasselas and Semillon are still cultivated from un-grafted vines on original rootstock. The vineyards on the seaward facing slopes of Mount Lebanon and the foothills of Anti-Lebanon were planted between 50 and 90 years ago and are at 1,200 metres above sea level - few vineyards of this calibre and history remain in the world today.

2009 was a truly memorable year in the Bekaa Valley and a vintage of two halves - before and after the rain! There was a deluge of rain in late September, unprecedented since records began in 1870. The late ripening indigenous white grapes Obaideh and Merwah began arriving at the winery on the 15<sup>th</sup> and 21<sup>st</sup> October respectively, the former halved in yield but superb in quality, with low PH and high acidity, qualities shared by the Merwah.

## Grape Varietals

Obaideh, Merwah

## Vineyard Region

Mount Lebanon slopes

## Winemaking

The 2009 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, with temperatures ranging between 18 and 22 degrees Celsius.

## Tasting Notes

Obaideh is high in natural grape sugars and low in acidity, yielding wine with a creamy texture and flavours of honey and lemons - Merwah is a light skinned grape variety with light citrus and nut flavours, and blended together they make a distinctive white wine with excellent ageing potential.

The Chateau white of this year is a deep golden colour with honeyed aromas, full of tropical fruits; pineapple, banana with warm, toasty buttery notes. The palate is rich in ripe yellow fruits, quince and apricot with the pineapple flavours following through. It also has dried fruits and almonds with oak ageing characters. This is a powerful vintage full of yellow fruits and honeycomb; there is a fine balance between the oily texture and fresh acidity. Cellared well, it will keep for decades.

*Fine light gold in colour, clear and fresh-looking in its 10<sup>th</sup> year, yellow autumnal fruits, fresh herbs and dry honey on the nose, leading to a richly-textured palate tempered by a line of acidity that creates a dry finish while retaining a blossoming richness that places it firmly into the "grand vin" category for another decade at least of evolution - Steven Spurrier, September 2019*

## Alcohol

12% Alc./Vol.