

Chateau Musar White 2010



Overview

This was the year of the heatwave in Lebanon which lasted for 23 days as from the 10th July. The Chateau White 2010 was a very small vintage despite the fact that the indigenous white varieties, Obaideh and Merwah were less affected by the intense heat as the micro-climate of the Lebanese mountains resisted the heat far better than the Bekaa Valley floor.

Grape Varietals

Obaideh 60% Merwah 40%

Vineyard Region

Mount Lebanon slopes

Winemaking

The 2010 vintage was fermented and aged partly in new oak barrels for 9 months and partly in stainless steel vats with temperatures ranging between 18 and 22 degrees Celsius. Normally Obaideh reaches higher alcohol than the Merwah but they balance each other in the blend – this year however, both reached lower alcohol levels (Merwah 11.5%) and when it has lower alcohol, it tends to dominate the Obaideh, so although it is only 40% of the blend, it is more obvious.

Tasting Notes

It is bright lemon in colour with pears, thyme, pine resin and lemongrass on the nose. The palate has an oily character but with zingy lemon acidity on the finish. There are herbs, pine and citrus flavours – a distinctive white vintage with excellent ageing potential. Cellared well, it will keep for decades.

The 2010 Chateau Musar White is nothing if not quirky, produced from ungrafted old vines grown in the Bekaa Valley that were first planted almost 5,000 years ago. A blend of Obaideh and Merwah (and when did you last bump into them?), it's fermented and aged partly in oak and partly in stainless steel. There's lemony, Sémillon-like fruit on the palate, a white Rhône-like peachiness and a touch of oxidative savouriness on the finish. I would be lying if I didn't say that it's an acquired taste, but if you're bored by the ubiquity of Chardonnay and Sauvignon Blanc and crave something different, it's a taste worth acquiring - Jonathan Ray, The Spectator, March 2019

Lemon yellow colour. Lovely youthful florality on the nose with dry southern herbs. Fully flavoured on the palate for just 12%, showing the depth of fruit from old indigenous vines that were less affected than others in this heatwave year. Yellow summer fruits on the palate, showing clarity and a fine lifted finish. Excellent now and will gain in complexity for another decade without losing its freshness – Steven Spurrier, September 2019

Bright clear yellow; no visible ageing. Very deep and intense on the nose with hints of sweet honey and balsa wood. Big, velvety and soft on the palate with great acidity, apple flavours and an edge of bitterness. Amazing development on the aftertaste indicating a long-lived wine with a great future. The next morning, the nose had become incredibly focused, pronounced, intense and showed enormous acidity. On the palate the acid was very powerful against the fruit which was elegant and understated. By day three it had developed a lovely sweet cheese aroma – Bartholomew Broadbent, October 2019

Alcohol

12% Alc./Vol.

