

Chateau Musar White 2013



Overview

Chateau Musar whites 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.

Grape Varietals

Obaideh 60% Merwah 40%

Vineyard Region

Mount Lebanon slopes

Winemaking

The 2013 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. Cellared well it will keep for decades.

Tasting Notes

Bright yellow in colour. The wine's aromas show fruit notes of ripe yellow pear, preserved lemon, and fresh pineapple, with savoury notes of almonds, spice notes of clove, and butterscotch. On the palate the wine is full bodied and well-structured with refreshing citrus fruit at the helm and a long savoury salted tropical fruit finish.

Alcohol

11.5% Alc./Vol.

