

Chateau Musar White 2015

Overview

Very little Chateau Musar White 2015 was produced due to severe frosts in the spring. Unfortunately our crop of Merwah suffered a 70% loss and we were not able to produce any Obaideh this year. We experienced exceptionally cold nights in April with temperatures down to minus 8°C and in one extreme instance, minus 12°C, ruining buds already in the process of opening. By early May, we were looking out on hectares of blackened vines and the situation looked catastrophic but gradually like a phoenix rising from the ashes, green shoots began to emerge from the vines.

Grape Varietals

100% Merwah

Vineyard Region

Mount Lebanon slopes from the village of Bekaata at an altitude of 1,300 to 1,400m. A single vineyard wine with original ungrafted rootstock.

Winemaking

The Merwah was fermented in new oak barrels and aged 9 months on their lees. It was bottled in August 2016 after cold stabilisation and released after 6 years of ageing.

Tasting Notes

Pale gold – pear, lemon zest and apple with a little vanilla on the nose. It has notes of lemon, orange with good weight, concentration & texture, tangy acidity with ripe fruit. The 2015 vintage is clean and pure with a nervous energy. It is a remarkable example of the indigenous Merwah with its origins in the mountains of Lebanon – it is a rare light skinned grape variety, closely related to Semillon in Bordeaux and gives wines of great ageing potential and finesse.

Alcohol

12% Alc./Vol.

