

# Chateau Musar White 2018

## Viticulture

2018 began with an impressive 355mm of rain and snow in January, while February was also abundant with 162mm of rain to irrigate the soils. March followed with 41mm and April, with 27mm, was the icing on the cake. After the 15<sup>th</sup> of April, a surprise increase in temperature encouraged the vines to open. May & June were exceptional as 52mm and 32mm of rain fell during the blooming period; the vines loved the additional water and the harvest certainly looked promising. July was true to form with no water and temperatures increased to an average of 35 degrees Celsius. Then in August we had a 3-day heatwave with temperatures of 39 and 40 degrees.

The vineyards were planted between 50-90 years ago, at around 1,300 metres above sea level in the foothills of the Anti-Lebanon mountains.

## Grape Varietals

Obaideh 60% Merwah 40% - ancient Lebanese varieties dating back thousands of years. The first of our two indigenous varieties, Merwah was harvested on the 18<sup>th</sup> September, followed by Obaideh on the 22<sup>nd</sup>.

## Viniculture

Both the Obaideh and Merwah were pressed and racked, then fermented in new French oak barrels for 9 months. They were blended in spring 2019, cold stabilised and bottled during the summer of 2019.

## Tasting Notes

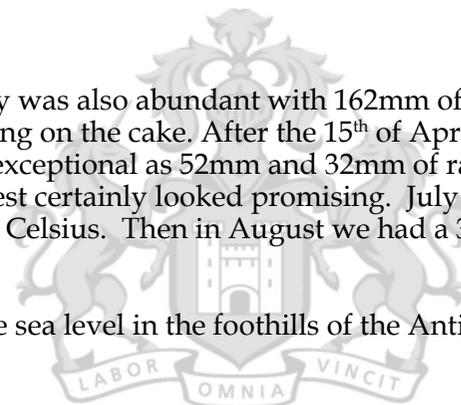
Fine lemon-gold, bright and fresh looking, which will develop as the wine ages over several decades - Chateau Musar white vintages are known for their incredible ageing potential. Aromas of lemon and lime, oregano and pine, following through to a zesty vibrant palate with pears, apples and fresh Mediterranean herbs. It is both youthful and complex with long lasting flavours. Serve at cellar temperature (15C) rather than chilled.

## Release Date

Late summer/early autumn 2024

## Alcohol

12% Alc./Vol



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