

# Chateau Musar White 2019

## Grape Varietals

This wine is a blend of 60% Obaideh and 40% Merwah, ancient indigenous grapes with over 5,000 years of viticultural history – they are Lebanon’s most culturally and historically significant varieties. The vineyards were planted between 50-90 years ago, at around 1,300 metres above sea level in the foothills of the Lebanese mountains.

These grapes thrive in the Bekaa Valley and high-altitude vineyards as the skins and their heritage protect them from heat and dry winds.

## Viticulture

Obaideh was harvested on the 28<sup>th</sup> September and Merwah on the 16<sup>th</sup> October, following an abnormal weather pattern in Lebanon this year. There was continuous rain and snow with record rainfall in December, January and February, exceeding 1000mm compared to the normal 400-600mm, after several years of drought this was welcome relief. Bud opening was delayed due to the soils still being wet and cold in April and flowering occurred in late June and as a result, the 2019 harvest was also delayed by around 15 days.

## Viniculture

Merwah and Obaideh were fermented for 9 months in new French oak, blended in the spring of 2020, cold stabilised and bottled during the summer. Following the pattern throughout 2019, malo-lactic fermentation was also delayed this year with some vats and barrels still ongoing in early December.

## Tasting Notes

The light golden colour will develop as the wine ages over several decades, Chateau Musar white wines are known for their incredible ability to age. On the palate, there is bright lemony acidity, delicate floral notes, stone fruits with a honeyed creamy texture and a subtle minerality.

Serve at cellar temperature (15 C) rather than chilled to allow the expressive aromatic profile to develop.

## Alcohol

12.5% Alc./Vol



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