



*Chateau Musar*

## Musar Jeune Rosé 2010

Chateau Musar's youthful 'Jeune' wines are made from the fruit of Bekaa Valley vines at around 1,000m above sea level. Altitude keeps the average temperature moderate at 25°C, and with 300 days of sunshine a year, grapes are ripened to perfection. Unoaked, and made as naturally as possible, all the 'Jeunes' are richly aromatic, with vibrant fruit flavours.

Racked 15 hours after its arrival at the winery, the Cinsault was fermented in stainless steel vats with a temperature range between 18 and 21°C . Following malo-lactic fermentation, the wines were left to rest for 3 months, cold stabilised and bottled in early 2011.

The 2010 vintage, made from 100% Cinsault, is smooth and rounded, with appetising aromas of strawberries, raspberries, cherries with a hint of rosewater. The palate is full of fresh red fruits with strawberries and red cherries dominating. This wine is well structured with good acidity and a long mellow finish of apricots and strawberry coulis.

Served gently chilled, it's an ideal choice for spicy Mediterranean dishes (especially Lebanese 'mezze' dishes), seafood, barbequed meats, nuts or olives.

13.5% Alc.

