



Chateau Musar

Musar Jeune Rosé 2019

Overview Musar Jeune range of wines are produced from low-yielding Bekaa Valley vines which are grown at around 1000 metres above sea level.

The altitude keeps the average temperature moderate at 25 ° C and with hot sunny days and cool nights, the grapes are ripened to perfection; they are harvested from our organically certified vineyards and vinified in stainless steel to preserve the varietal characteristics.

Grape Varieties A blend of 80% Cinsault from 30-year-old vines and more recent introduction of 20% Mourvèdre from 8-year-old vines.

Vineyard Region Bekaa Valley

Alcohol 13% Alc./Vol.

Wine Making The Cinsault and Mourvèdre underwent ‘direct pressing’ and were then fermented separately in stainless steel vats at temperatures between 18°C and 21°C. Once malolactic fermentation was complete, the wines were left to rest for 3 months, blended, then cold stabilised and bottled in March 2020.

Colour Deep salmon/orange-pink

Nose Bitter-sweet orange citrus of tangerine and strawberry; a hint of saffron spice and rosewater, and an almost sea-breeze-like salinity.

Palate Fresh fruit notes of nectarine, tangerine and strawberry lead to a subtle spice note and saline minerality. A refreshing acidity lifts and enhances the freshness of wine. Ideal as an aperitif or with Mediterranean salads, fish and charcuterie.

Drink Lightly chilled, recommended within two to three years from harvest.