



Chateau Musar

Musar Jeune Rose 2020

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

Wine Making The Cinsault and Mourvèdre underwent 'direct pressing' and were fermented 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, then cold stabilised and bottled in March 2021.

Colour Deep salmon/orange-pink.

Aroma Soft red fruit, peach and quince notes with an underlying subtle spice note in the background.

Palate Confirmation of the aromas with further soft red fruit flavour, as well as stone fruits which compliments the wine's refreshing and youthful acidity. Ideal as an aperitif or with Mediterranean salads, fish and charcuterie.

Alcohol 13% Alc./Vol.