



Chateau Musar

Musar Jeune Rosé 2022

Overview

Musar Jeune Rosé wines were first produced from low yielding Bekaa Valley and Byblos vines in 2006. Made from the fruit of younger vineyards at around 1,000 metres above sea level, these wines are bursting with fruit, unfettered by oak and made to the Hochar family's unwavering philosophy of natural wine-making.

Grape Varieties

A blend of 80% Cinsault from young vines in Byblos planted in 2018 and 20% Mourvèdre from 10-year-old vines in the Bekaa Valley.

Vineyard Region

Bekaa Valley and Mehrine near Byblos – all planted on calcareous soils.

Wine Making

The Cinsault and Mourvèdre underwent direct pressing with a mixture of bleeding and were fermented in stainless steel vats with a temperature range between 18°C and 21°C. After the malolactic fermentation was complete, the wines were left to rest for 3 months, then cold stabilised and bottled during March 2023.

Colour

Smoked salmon, flame, mandarin

Aroma

Orange blossom with red cherry and raspberry scents

Palate

Fresh and youthful with lower alcohol because of the young Cinsault vines from our new vineyards in the hills above Byblos, in Mehrine. Hints of peaches, mandarin and Lebanese spice sumac, and juicy red summer fruits that develop in the glass. Serve lightly chilled with Mediterranean and Lebanese dishes.

Alcohol

11% Alc./Vol.