

L'Arack De Musar

Overview

Chateau Musar Arack is made from grape alcohol with an average age of five years.

Vineyard Region

Bekaa Valley

Distillation

It is distilled three times with the addition of anis seeds during the 3rd distillation. It is then aged for one year in terracotta amphoras, before being bottled.

Tasting Notes

It is surprisingly smooth and sweet, with a pleasing mouthfeel, due to the ageing process.

Serving Suggestion

It is customary to add water to Arack when serving as a digestif, combining 1 part Arack with two parts water, and serving over ice.

Alcohol

53% Alc./Vol.

Pack Size

24 x 20cl

