

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 four times with the addition of anis seeds during the 4th 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. The additional distillation results in a very pure, sophisticated Arack.

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. This particular Arack can also be enjoyed without water.

Alcohol

53% Alc./Vol.

Pack Size

12 x 50cl

