



Chateau Musar

L'Arack De Musar



Overview:

The 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 amphora's which give off liquorice aromas, before being bottled.

Tasting Notes:

It is surprisingly smooth, sweet and very easy in the mouth due to the aging 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 but with this particular Arack it can also be drunk without water.

Alcohol:

53% Alc./Vol.