



Musar Jeune Red 2012

Chateau Musar's youthful 'Jeune' wines are made from the fruit of low-yielding Bekaa Valley vines at around 1,000 metres above sea level. Altitude keeps the average temperature moderate at 25 degrees Celsius and with 300 days of sunshine a year, grapes are ripened to perfection.

Un-oaked and made according to Musar's natural non-interventionist wine-making philosophy, Musar Jeune wines are vibrantly fruity and richly concentrated and this vintage is no exception.

In 2012, we didn't finish pruning until the end of March, as January and February had been extremely cold and snowy and at that stage we were predicting a generous harvest. April was fresh and rainy, giving a boost to the opening of the buds and by early May, all the vineyards were astonishingly green. June was very hot but the vines withstood this and flowering occurred with such success that we started to predict at least 20% more grapes than 2011. However as we have learned through the years, nature can rarely be predicted! A very hot July and August with heat-waves and temperatures reaching 40 degrees, caused the vines to become tired and leaves turned pale, even to yellow in some places, almost as if October was early.

The Musar Jeune Red 2012 is a blend of old vines Cinsault (50%), Syrah (35%) and Cabernet Sauvignon (15%) from organically certified vineyards. The climatic conditions and particularly the heat of this year favoured the Syrah – which showed a great concentration of colour, taste and aromas. The Syrah vines, which we planted in 2001, are now at 11 years of age and giving us more complexity and power. The grapes were fermented in concrete vats at an average of 28 degrees C and in accordance with our natural, authentic wine-making philosophy, the wines were not filtered or fined and the sedimentation occurred naturally. Red fermentation was difficult this year due to different levels of grape maturation. Some vats fermented very slowly whilst others were much faster but in both cases, the results were very promising. The 3 grape varieties were blended in March 2013, then rested in concrete vats before being bottled during the summer of 2013.

The 2012 vintage is a deep scarlet with a beguiling smoky black fruits nose – concentrated blackberry and mulberry notes, tinged with spice. A good concentration of pure, black and red cherry fruit on the palate is supported by a juicy, fresh acidity – this wine, with its' soft tannins, is balanced and long and best enjoyed in its youth.

14% Alc/Vol.

