



Chateau Musar

Musar Jeune Red 2016

Chateau Musar first started producing the Musar Jeune range of wines 10 years ago in 2006 from the fruit of low-yielding Bekaa Valley vines at around 1,000 metres above sea level. Altitude keeps the average temperature at 25 ° C with hot sunny days and cool nights and with 300 days of sunshine a year, grapes are ripened to perfection.

Unoaked and made according to Musar's natural non-interventionist wine-making philosophy, Musar Jeune wines are vibrantly fruity, richly concentrated and the 2016 vintage is no exception.

It is a blend of old vines Cinsault (45%), Syrah (45%) and Cabernet Sauvignon (10%) from organically certified vineyards, harvested from late August onwards. The wines fermented in concrete vats between 27 and 29 ° C, they were not fined or filtered and the sedimentation occurred naturally. Blending of the 3 varieties took place in March 2017, it rested in concrete vats again until being bottled in the summer of 2017.

The Syrah was particularly impressive this year – it was surprisingly big, powerful and masculine and for us, a new perspective on this grape which we planted in 2001. Cinsault was elegant and silky with an explosion of aromas reminding us that this grape is actually a Lebanese Pinot!

The 2016 harvest showed without doubt that global warming is causing higher annual temperatures and at the same time, successive years of low rainfall have resulted in drier soils.

The Musar Jeune Red 2016 is fresh, vibrant, fruity and soft with plenty of ripe red and dark fruit and a hint of sweet spice. The tannins are gentle and the finish smooth. It's perfect for immediate drinking but also has years of ageing potential.

Alc./Vol 14%

