



Chateau Musar

Musar Jeune Red 2017

Overview In 2017, 11 years since our first vintage in 2006, we introduce a new label design and branding of Musar Jeune Red. The vines used for this wine are from our organically certified vineyards and we started harvesting during the last week of August. The temperature was consistently high from June to August which has resulted in a powerful, structured, medium to full-bodied vintage.

Grape Varieties The 2017 Musar Jeune Red is a blend of Cinsault, selected from vineyards with varying age of vines (45%), Syrah (45%) and Cabernet Sauvignon (10%).

Vineyard Region Bekaa Valley

Alcohol 14% Alc./Vol.

Wine Making The grapes were fermented in concrete vats with temperatures from 27 to 29 degrees Celsius. It was blended in March 2018 and then rested in concrete vats until being bottled in the summer of 2018. Musar Jeune Red is unfiltered and made according to our natural wine-making philosophy.

Colour Deep plum with a violet rim

Nose Blueberries, dark red cherries with Mediterranean herbs, tobacco and spice.

Palate This is a warm and fruity wine with medium tannins and gentle acidity. There are dense dark fruits - blackcurrant's, blueberries as well as strawberries and pomegranate with a touch of Eastern spice.

Food Pairings Lamb, beef dishes, mature and hard cheeses, Moroccan tagine and spicy Asian dishes.

Drink From 2019 to 5 to 10 years from the harvest.

