



Chateau Musar

Musar Jeune Red 2020

Overview Musar Jeune red vines are from our organically certified vineyards in the western Bekaa Valley and the 2020 vintage was harvested during the last week of August. In January we had rainy and snowy weather, making pruning difficult, rain continued through February and into the spring months of March and April. This led to the best possible flowering season in late May and early June. July was ideal, with temperature averaging 27 degrees and we forecast that 2020 could become a record production year should the climatic conditions continue but unfortunately due to the September heatwave, we recorded a loss of 40% from our forecast quantities earlier on in the year. The red wines of 2020 are wines of taste and concentration, tannins and depth rather than aromatic fragrances.

Grape Varieties The 2020 vintage is a blend of Cinsault (50%), Syrah (35%) and Cabernet Sauvignon (15%), selected from vineyards with varying age of vines and soils.

Vineyard Region Bekaa Valley

Wine Making The grapes were fermented in concrete vats with temperatures between 27 and 29 degrees Celsius. It was a race against the clock to have the wine fermented and racked, and to release fermentation vats for the grapes that needed saving from the heatwave but we managed. The Musar Jeune Red was blended in March 2021 and then rested in the vats until being bottled during the summer of 2021 and released in the spring of 2022. Musar Jeune Red is unfiltered and made according to our non interventionist wine-making philosophy.

Colour Deep garnet.

Aroma Blackcurrants, blueberries prunes and strawberries on the nose with a hint of violets.

Palate A richly fruited wine - the palate bursts with an explosion of red cherries, strawberries, blackberries with a little black pepper and spice with a beautiful soft texture.

Alcohol 14.5% Alc./Vol.