



Chateau Musar

MUSAR JEUNE WHITE 2011

The Musar Jeune white represents a new direction in style for Chateau Musar – it was first developed in 2006 to express the vibrant flavours of grapes from young Bekaa Valley vines.

The 3 varietal components – 35% Viognier, 35% Vermentino and 30% Chardonnay are an eclectic blend of French and Sicilian varieties (none of which are found in Chateau Musar White) were harvested in August 2011 and fermented in stainless steel vats between 19 ° c and 21 ° c, followed by blending, cold stabilisation and bottling during the first quarter of 2012.

The harvest was delayed in 2011 by 20 days because of higher than average rainfall during April and May which also delayed flowering this spring. The Chardonnay was the first to arrive at the winery with a very low yield of 15 hl/ha, – (Chardonnay was the first grape in bud and therefore faced the mid April frosts which resulted in a loss of some buds resulting in this low yield this year.) Viognier followed with a yield of 25 hl/ha and Vermentino with a yield of 22 hl/ha, was harvested the last. The vines used for the Musar Jeune White come from two different terroirs from our organically certified vineyards: Chardonnay and Vermentino are grown on limestone based soils, while the Viognier comes from vineyards with silty soils.

Due to the climatic conditions during 2011, this vintage has produced richly concentrated wines of good acidity with high alcohol – unique to this year.

Bright pale straw in colour with aromas of tropical fruit salad – pineapples, lychees and white peaches. There are also hints of pear and gooseberry pie on the nose as well as on the palate, which is smooth, full bodied and concentrated. As with all Musar bottlings, it has its own distinct personality, which it is not afraid to reveal: with its silky textures, refined acidity and dry refreshing finish.

13.5% alc./Vol.

