



Chateau Musar

Musar Jeune White 2017

Musar Jeune white was first produced in 2006 with newly planted varieties, expressing vibrant Bekaa Valley fruits. Chardonnay was the first to arrive at the winery on the 3rd August, ripe and yellowed by the sun. Viognier harvesting started on the 7th August with a lower sugar content and the white grape harvest for the Musar Jeune trio ended with Vermentino on the 23rd August. The vines used for Musar Jeune White are from our organically certified vineyards and come from 2 different terroirs; Chardonnay and Vermentino are grown on limestone soils, while the Viognier comes from vineyards with silty soils. The 2017 vintage is a blend of a third each of Vermentino, Viognier and Chardonnay and of particular note this year is the effect of low yields, 15 to 18 hectolitres per hectare which results in concentrated wines.

Fermentation of the whites was slow and smooth, with temperatures ranging between 18 to 21 degrees °C. Viognier was the star, with its floral aromas spreading through the fermentation area. The whites were racked after 12 days, awaiting the malolactic process which occurred within 2 weeks, surprisingly fast for white wines with low PH. The blending took place in November and the wines were bottled in January 2018.

The Vermentino, native to Sardinia and Corsica and thus well suited to the Eastern Mediterranean climate, adds citrus, mineral and even marine character. It is moderate in alcohol and combines well with the rich, buttery even oily Chardonnay and fragrant aromatic Viognier.

The Musar Jeune White of 2017 is a straw gold colour, on the nose; lemon, grilled pineapple, honey and butterscotch, while on the palate; tropical fruits are complemented by a hint of herbs and complex minerality. The wine provides a long finish with balanced acidity.

Alc./Vol 12.5%

