



Chateau Musar

Musar Jeune White 2018

Overview In 2018, 12 years since our first vintage in 2006, we introduce a new label design and branding of Musar Jeune White.

The vines used for this wine 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.

Grape Varieties The 2018 vintage is a blend of Viognier (40%), Vermentino (30%) and Chardonnay (30%). 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.

Vineyard Region Bekaa Valley

Alcohol 13% Alc./Vol.

Wine Making The grapes were fermented in stainless steel vats with temperatures ranging between 19 to 21 degrees Celsius. After blending, it was cold stabilised and bottled during March 2019.

Colour Lemon

Nose Pears, lime and pineapple on the nose – there is also a hint of jasmine.

Palate Tropical fruits, quince and lemon zest and it has a long fresh finish with balanced acidity.

Drink Within two to three years from harvest.