



*Chateau Musar*

## Musar Jeune White 2019

**Overview** The vines used for this wine are from our organically certified vineyards and come from two different terroirs: Chardonnay and Vermentino are grown on limestone soils, while the Viognier comes from vineyards with silty soils. Both sites are at around 1000 metres above sea level.

**Grape Varieties** The 2019 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 a marine character. It is moderate in alcohol and combines well with the richer Chardonnay and fragrance of the aromatic Viognier.

**Vineyard Region** Bekaa Valley

**Alcohol** 13% Alc./Vol.

**Wine Making** The grapes were fermented in stainless steel vats at a temperature between 19 °C and 21 °C to maintain freshness and the varietal's characteristics. It was then blended, cold-stabilised and bottled in March 2020.

**Colour** Pale gold

**Nose** Honeydew melon and exotic fruits with an underlying mineral note.

**Palate** Ripe peach, melon; almost a tropical fruit cocktail. A subtle spice note on the finish. Vibrantly fresh and deliciously drinkable within two to three years from harvest.

**Food Pairings** To be enjoyed with simply prepared Mediterranean cuisine, or as an aperitif.

**Drink** Within 2 to 3 years from harvest.