



*Chateau Musar*

## Musar Jeune White 2020

**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. The harvest this year was made difficult due to constraints of Covid-19 pandemic; fewer people picking resulting in many small batches of grapes reaching the winery at various times.

**Grape Varieties** The 2020 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

**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-stabilized and bottled in March 2021.

**Colour** Pale yellow-gold

**Aroma** Yellow and orange citrus fruit, pineapple, with an underlying mineral note.

**Palate** Flavours of lemon and tangerine dominate with a delicate stone fruit and honey character, supported by the weighty mouthfeel. Vibrantly fresh and deliciously drinkable within two to three years from harvest. To be enjoyed with simply prepared Mediterranean cuisine, or as an aperitif.

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