



Chateau Musar

Musar Jeune White 2021

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 2021 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 during march 2022.

Colour Pale lemon-gold

Aroma The 2021 blend of the 3 white varietals results in a wine full of fragrance - pineapple, pear, passionfruit and herbs with an underlying mineral note.

Palate Flavours of pineapple, pear and apricots with some floral and herby notes of basil and thyme. There is a rich honeyed mouthfeel but at the same time it is vibrantly fresh with good acidity; deliciously drinkable lightly chilled, within two to three years from the harvest. To be enjoyed with Mediterranean and Middle Eastern cuisine, or as an aperitif.

Alcohol 13% Alc./Vol.