



Chateau Musar

Musar Jeune White 2022

Overview

Musar Jeune White vines are from organically certified vineyards and come from two different terroirs; Vermentino and Chardonnay are grown on limestone soils, while the Viognier comes from vineyards with silty soils. Both vineyard areas are at 1,000 metres above sea level.

Grape Varieties

The 2022 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 Viognier.

Vineyard Region

Bekaa Valley

Wine Making

Fermented in stainless steel vats at a temperature of 20 degrees Celsius to keep the freshness and the characteristics of the three individual varieties. After blending, it was cold-stabilised and bottled during March 2023.

Tasting Notes

A clear, bright subtle lemon colour, with stone fruit aromas of peaches, apricots and a herby (thyme and oregano) mineral character. Fruit and minerality are the main qualities of this wine but the 2022 vintage also has an impressive gentle but full bodied texture.

Serving Recommendations

Serve lightly chilled with Mediterranean and Middle Eastern cuisine or as an aperitif with olives and charcuterie.

Alcohol

13% Alc./Vol.