



*Chateau Musar*

**CHATEAU MUSAR RED 1983**

**Tasting Note**

The 1983 vintage was bottled in 1987 and is now showing some maturity and ripeness with excellent condition and balance. The wine is developing increasingly complex flavours, richly spiced and fragrant, full bodied yet supple with an elegant finish.

"The harvest of 1983 was unusual because I was in the States, thinking that we would not be able to harvest. There was war in the mountains of Lebanon and we could not bring the grapes from the Bekaa Valley to the winery. I came to Paris on the 15<sup>th</sup> September about 3 or 4 days after we would normally have begun the harvest. Finally on the 23<sup>rd</sup> I had a call from my office in Beirut, saying the situation was improving and that the harvest was starting so I flew back immediately through Cyprus. In fact we had a very great vintage even though we started with the grapes in a stage of over maturity.

Our trucks could not use the normal route, and we had one truckload that was hit by gun fire but we didn't lose any grapes. In those days the Israeli army had reached a stage in the Bekaa Valley north of our vineyards. So our trucks had to cross the Bekaa then cross the Israeli lines. The next year, the 1984 was a non-vintage - the firing line was shut down and we couldn't bring the grapes to the winery.

In 1983, picking went on quite normally and we had no problems with the weather. Just because of the over maturity of the grapes, we had wines that were averaging between 14 and 15%. The first process of fermentation finished but then many of the lots went again into fermentation from April to June to finish off the sugar.

This is why the 1983 is different. If I had to describe it, which is not very easy, I would use the words of a friend in France. He said "this is not wine - this is fireworks" - to explain the burst of fruit of very, very ripe fruit with a certain over sweetness. With the wines of Musar you have a kind of sweet finish, sweet tannins that develop with age. The 1983 is probably one of our highest alcohol wines with at the same time, more residual sugar.

The fermentation and evolution of the 1983 was perfect - if you open a bottle now it will look like a bottle that was produced in 1993."

**Serge Hochar.**

## **Citations**

"A doubly memorable 1983 whose harvest was delayed because of heavy fighting in the Bekaa. It had survived the shelling and was delicious to drink"

**Michael Broadbent - April 2000-11-23**

The fruit was super ripe, sweet and raisiny resulting in a wine richly spiced, complex and fragrant. Full bodied yet supple with an elegant finish.

**Update: April 2000 - Serge Hochar.**

This vintage continues to get bigger every day. It was a late harvest vintage - very ripe and mature.

## **Bloomberg Business Week – December 13, 2011**

I'd never miss a tasting of old vintages from Lebanon's Chateau Musar with owner Serge Hochar, one of the world's wine heroes. During decades of conflict, with bombs exploding, he still managed to harvest grapes and make his thought-provoking wines. At New York's Hearth restaurant he poured six reds, his grand vin cabernet and Rhone-grapes blend. My pick was the great spice-and-rose-petal-scented 1983. As battles raged, Hochar had to be smuggled into the winery to make it.

(**Elin McCoy** writes on wine and spirits for Muse, the arts and leisure section of Bloomberg News. The opinions expressed are her own.)