



Chateau Musar

CHATEAU MUSAR WHITE 1996

Tasting Note

The Chateau Musar white 1996 is a blend of the indigenous Lebanese grapes, the Obeideh (70%) and the Merwah (30%) which resembles Semillon. It has been matured for six months in French oak followed by more than three years in bottle before its release in the year 2000.

Brilliant, clear pale gold. A rich bouquet of acacia, almond flowers with vanilla and toasty notes. Freshly cut hay and butterscotch aromas followed by a mouthful of creamy apricot.

The palate is fresh and lemony with the almonds and wood from the nose following through.

A provocative mixture featuring nutty notes akin to Fino Sherry, good acidity and subtle fruit that begins to emerge and develop in the glass. A very fine white wine, which is perfect for drinking now, but will age for many, many years.

Citation

“It offers yet another unique taste of Lebanese terroir and Hochar’s touch.....”

The Wine Enthusiast – Michael Schachner, October 2000.

“This clear, golden wine ranks among the most complex and intriguing white wines I have ever tasted. In spite of the wine’s relative age, its oxidative aromas are light and

delicate and not at all geriatric: Almonds and hazelnuts with no hint of the walnutty Sherry like quality of an over-the-hill white. Mixed nuts are joined by white stone fruits and banana oil in the flavour, fresh herbs, thyme and tarragon, gradually give way to clovey brown spice as the wine airs in the glass, with herbs and spice and floral white fruit in a remarkably long finish that seems to last for minutes. Full-bodied and ripe, the wine is not overly tart, but there's plenty of fresh fruit acidity to provide structure.

A delight”

Food Match: A wine of this depth can be enjoyed alone, but it's delicious with food, calling for hearty and relatively robust fare. It found a delicious if offbeat match with spicy, black peppery chicken.www.wineloverspage.com