



*Chateau Musar*

**CHATEAU MUSAR WHITE 1998**

**Tasting Note**

**Citations**

“My whites”, says **Serge Hochar** “are my first reds: they are to be served at room temperature, they will go with more foods, they are more serious, and their dimensions are way bigger than any of my reds but they are much more difficult”.

The 1998 vintage is a blend of the indigenous grape varieties – Obaideh and Merwah, which are sourced from vineyards at a cool elevation from the slopes of Mount Lebanon. Both grape varieties are barrel fermented in French oak and only approximately 2,500 cases were produced.

The colour is a brilliant gold and the nose is of honey, roasted almonds, pine nuts and apricots. The aromas follow through to the palate - which is of ripe apricots, honey, nuts and caramelised oranges. The rich fruit palate is balanced with a fresh acidity and this wine has very long length.

“Finally I do urge you to try a rarity, very hard to come by here, Chateau Musar White 1998. It’s made from local grapes and when I tried it, I thought it tasted like tarte tatin in a glass, including apples, clotted cream, aniseed, cinnamon and even apricots. The Musar people urge you to try it at room temperature and then it is very fine indeed, though I loved it chilled as well. It would be a lovely aperitif, like a dry yet robust sherry, perfect with fresh fruit or dessert. It would also be marvellous with an herby dish such as tarragon chicken. This is a remarkable and unique wine, please do acquire some....”

**Simon Hoggart – The Spectator 28<sup>th</sup> February 2004**

‘Musar’s whites are and roses are less well known. More’s the pity: both are unusual and superb. Musar White is powerful, firmly structured and startlingly concentrated’

**Andrew Jefford – Decanter Magazine January 2004**

Serving recommendation: Serve at room temperature – do not chill.  
Perfect for drinking now, particularly with Oriental cuisine such as Thai, and it will cellar for many, many years.

Alcohol content: 12.5% alc./vol.