



Chateau Musar

Hochar Père et Fils Red 2002

The Hochar Père et Fils red wine from Chateau Musar is predominantly based on a single vineyard near the village of Aana in the Bekaa Valley, Lebanon. This vineyard area is specifically chosen because of its character – the vines here are from deeper soils over limestone and the age of the vines, at around 35 years old. Yields are low with approximately 25 to 30 hectolitres per hectare resulting in a richly concentrated, complex red wine.

The 2002 vintage is a blend mainly consisting of Cinsault with Cabernet Sauvignon, Carignan and a small amount of Grenache. The Cinsault, Carignan and Grenache vines are trained in 'gobelet' and the Cabernet Sauvignon vines are in 'Guyot double'. These red grapes are harvested in September and following fermentation in temperature controlled cement vats, each grape variety spends between 6 and 9 months in French Nevers oak barrels. After the blending, this wine was bottled at the end of its second year from the harvest in August and September 2004 and released in the Autumn of 2007.

2002 was a year full of surprises – after four successive years of drought, we had a long, rainy and cold winter lasting until June. This was followed by a mild July and a hot August. The vines took longer to reach maturity than average and the harvest started one week later compared to previous years. The grapes of 2002 were characterised by having high levels of sugar, acidity and tannin.

The Hochar Père et Fils Red 2002 is an intense burgundy colour with a beguiling, complex nose full of ripe, juicy black and red fruits with Christmas spices combined with figs, dates and cedar wood. The oak is subtle and well-integrated with a palate bursting with fruits – red and black cherries, juicy blackcurrants and blackberries, damsons and plums balanced with good acidity, fine tannins and excellent length.

A wine of great structure with excellent ageing potential.

Alcohol – 13.5%