



Chateau Musar

HOCHAR PERE ET FILS 1998

The Hochar Pere et Fils 1998 is a blend of Cinsault, Carignan and Cabernet Sauvignon from the Bekaa Valley, Lebanon.

The wine was vinified in the classical Bordeaux way with one to two weeks' maceration followed by malolactic fermentation. Fermentation progressed smoothly but quicker than usual.

Unlike the Chateau Musar reds, this wine is not aged in oak but in concrete and stainless steel vats for 18 months. It is then fined before bottling.

The nose is aromatic, fragrant, warm and mellow and it prepares the palate for fruits of cherries, strawberries and redcurrants. The palate is indeed full of these softer summer red berry fruits and combined with soft tannins, the wine is very well balanced. The Cinsault of this year was very distinctive - fragrant with almost floral tones and was exceptionally elegant. The Carignan and Cabernet Sauvignon showed more concentration and depth of flavour but without the enormous power of the 1997 vintage.

The overall result is a wine of great elegance and finesse which is exceptionally delicious to drink now.

Cellar recommendation is 10 years from the harvest.

"A lighter wine than Chateau Musar, Hochar Pere et Fils is aged three years before being released. This wine is not aged in oak and is meant to be drunk young. Attractive farmyardy aromas with some leather, sweet plummy and berry fruit. Deliciously rich but delicately so. Long perfumed length."

Decanter Magazine - July 2001.

“Unlike the Chateau Musar reds, this wine is not aged in oak but in concrete and stainless steel vats for 18 months. Much more forward fruit flavours of sweet cedar wood, strawberries and figs give way to highly attractive floral finish. Good with grilled kebabs.”

The Sunday Herald, Scotland – 12th January 2003

Tasting 18th February 2002

Everards Brewery Ltd.

Appearance: Clear, light garnet red with light browning pink rim

Nose: Clean, attractive mature ‘farmyardy’ smell

Palate: Dry, balanced, smooth tannin, mature, licorice and ‘dried figs’ lovely long finish.