



Chateau Musar

HOCHAR PERE ET FILS RED 2007

Hochar Pere et Fils Red is sometimes mistakenly referred to as the ‘second wine’ of Chateau Musar but this is not an accurate description. Rather than being made from ‘declassified’ grapes deemed unsuitable for inclusion in the ‘Grand Vin’, it is actually sourced from a single vineyard planted over 50 years ago at 1,000 metres above sea level near the village of Aana in the Bekaa Valley, characterised by deep, gravelly soil over a limestone base.

Low yields (25-30 hectolitres per hectare) result in concentrated, complex wines and the altitude keeps the average yearly temperature at around 25°C , encompassing snowy winters, mild springs and hot summers.

As with all vintages of Hochar Père et Fils, the 2007 vintage is comprised mostly of Cinsault, (50%), Grenache (20%,) with Carignan (15%) and Cabernet Sauvignon (15%).

The grapes were fermented at 29 °C , with 15 to 20 days maceration in cement vats, followed by 9 months in French Nevers oak barrels. It was blended in the spring of 2009 and bottled later on that year.

The 2007 vintage is a bright ruby red colour with a nose full of rich dark berries – blackcurrants, blueberries, and blackberries. There are also aromas of leather, cigar box, tea leaves and dark chocolate. The palate is enriched with soft fruits, plums, cherries and prunes with layers of the dark berries following through. This wine is well balanced with velvety soft integrated tannins. There are aromas of chocolate and vanilla on the long finish.

The Hochar Père et Fils Red 2007 would benefit from being decanted and served at between 16-18 °C. Cellared in a steady environment, it will keep for at least a decade.

