



Chateau Musar

Musar Jeune Red 2013

Chateau Musar first started producing the Musar Jeune range of wines in 2006 from the fruit of low-yielding Bekaa Valley vines at around 1,000 metres above sea level. Altitude keeps the average temperature at 25 degrees Celsius and with 300 days of sunshine a year, grapes are ripened to perfection.

Unoaked and made according to Musar's natural non-interventionist wine-making philosophy, Musar Jeune vines are vibrantly fruity and richly concentrated and this vintage is no exception.

The Musar Jeune Red 2013 is a blend of old vines Cinsault (50%), Syrah (35%) and Cabernet Sauvignon (15%) from our organically certified vineyards, all harvested in September 2013. The wines fermented in concrete vats at a temperature between 27 and 29 degrees Celsius, blending took place in March 2014, it rested in concrete vats again until being bottled in the summer of 2014.

This vintage has a deep crimson colour, a lovely black fruits nose with liquorice, mint and black olives. A good concentration of black cherry and blackberry fruit on the palate balanced with fresh acidity, soft tannins and a long after-taste of morello cherries and clove.

It is best enjoyed in its youth, served with grilled lamb, chorizo and southern French dishes, particularly meat dishes of the Languedoc.

14% Alc./Vol.