

Chateau Musar Red 2005



Overview

In 2005 we experienced an unusual weather pattern in Lebanon – unequalled in 38 years! We had rain and snow throughout January which lasted until mid February – followed by rain in March and April. Humid but mild weather then set in from May through to September, with one very unusual day of rain on the 23rd July. The combination of high levels of humidity and comparatively low temperatures affected maturity and our harvesting was delayed by about 10 days as a result.

Grape Varietals

Cabernet Sauvignon, Cinsault, Carignan

Winemaking

On arrival of the grapes at the winery on the 18th September, we recorded medium alcohol content and high acidity. Fermentation was similar to our summer weather – never reaching high temperatures. In fact, this year, we had no need to cool the wines as temperatures never reached more than 30°C. The wines spent 9 months in cement vats and then a year in French Nevers oak barrels and the final blend of approximately a third each of Cabernet Sauvignon, Cinsault and Carignan rested for another 9 months in vats before being bottled and stored in the Chateau Musar cellars high in the mountains at Ghazir to begin their journey of maturation and development, before being released in the spring of 2012.

Tasting Notes

The 2005 vintage is a deep blood red colour with smoky, spicy notes and elements of black fruit and cigar box – an impressive combination. The palate is well structured with rich fruit components including cherry, blackcurrant and prune with a hint of dark chocolate and black tea leaves. The finish is long and fine with velvety tannins.

A Cabernet Sauvignon vintage. This wine is not pretentious or aggressive. Une profondeur interessante. It is powerful, but this wine is still young, a baby - Serge Hochar

People used to be snooty about wine from Lebanon, even though there have been vineyards there for 6,000 years. But its reputation spread and people came to love that rich, dark, spicy, leathery, peppery, perfumed wine with aptly, a hint of cedar. The Musar 2005 is already delicious with all the qualities listed above - Simon Hoggart, The Spectator, February 2012

Full garnet red colour, mature but no browning on the rim. Red and black autumn berries on the nose, smooth and ripe with an appealing warmth, aromas of cinnamon and figs are there and the warm spicy fruit from the Carignan grape adds a savoury smoothness to the firmer Cabernet Sauvignon. Maturity is certainly achieved, the tannins resolved, while the Musar acidity keeps the finish fresh. A fine, warm and open wine, seemingly at its peak now, but one can never really know that about Musar - Steven Spurrier, 2020

Alcohol

14% Alc./Vol.