

# Chateau Musar Rosé 2022



## Grape Varietals

Obaideh (63%), Merwah (34%) and Cinsault (3%)

## Viticulture

The three varietals used to produce this unique wine were harvested in early October. Low yielding vines, some of which are 80-90 years old, are grown at around 1,300 m on the slopes of the west facing Anti Lebanon mountain range and Mount Lebanon range. A very small percentage of Cinsault from the Bekaa Valley is added which gives the wine its' beautiful coral colour.

From the very beginning of the year, we had the feeling that the 2022 harvest was going to be a special one. January and February started with large amounts of snow and rain, providing the soil with perfect conditions to preserve water to protect the vines during a hot Lebanese summer. Buds opened in May; flowering was exceptional in early June which resulted in an abundant crop of grapes. This large harvest was tempered by a heatwave week which started on the 25<sup>th</sup> of August, and although this decreased the quantity of grapes by 15-20%, we still harvested a record amount in terms of total yield from our vineyards this year.

## Viniculture

The juice of all the grapes was pressed together, then fermented and aged in new French oak barrels for nine months, followed by bottling in the summer of 2023.

2022 was a year of quality and fragrance and the historic indigenous white grapes exceeded our expectations with their soft, buttery structure, alcohol content and citrus freshness.

## Tasting Notes and Serving Suggestions

Chateau Musar Rosé is a captivating, attractive and unique dry wine in its youth and upon release at about 4-6 years from the harvest. It also has an incredible ability to age due to the exceptional white varieties and as it matures, the aromatics, flavour profile and colour continue to develop and evolve.

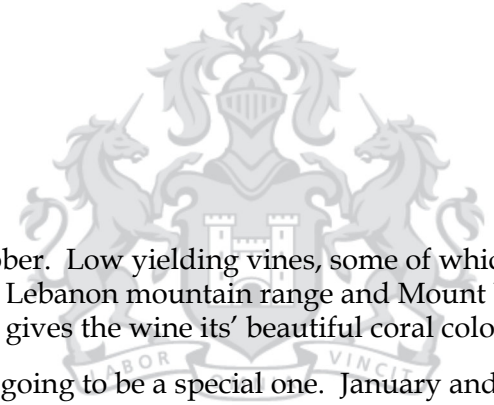
Coral hued and peach toned, red fruits; strawberry, raspberry, orange and apricot with delicate floral and vanilla notes, and a long spicy finish – these are the dominant characteristics of the Chateau Musar Rosé 2022 upon release in the summer of 2026.

The 2022 vintage has good integrated acidity; the fragrance, the fruit and the oak are the tripod that it relies upon to age for many years to come.

Serve lightly chilled as a delightful aperitif or with seafood and shellfish.

## Alcohol

13% Alc./Vol



Scan for nutrition,  
ingredients & recycling

