

Blanc 2012

CHATEAU MUSAR, BEKAA VALLEY, LEBANON



HARVEST & VINTAGE NOTES

In their youth, Musar Whites are yellow-gold in color, subtly oaky, and creamy-textured, rich yet dry, and intensely citrusy, with honeyed nuances. Wholly unique, the style has been described as resembling a dry Sauternes or mature white Graves. They develop tawny hues and mellow spicy characters as they age. The cellars at Ghazir holds bottles dating as far back as 1954.

Musar White is a blend of ancient grape varieties Obaideh and Merwah, indigenous to the mountains of Lebanon. The Obaideh vineyards are in the foothills of the Anti-Lebanon mountains on stony, chalky soils. The Merwah vines are on the seaward side of Mount Lebanon, on calcareous gravels. Yields are very low for these untrained bushvines: 10-20hl per hectare. The vineyards are at a high altitude (around 4,000ft) and are still on their own roots. There are very few vineyards in the world of this calibre.

Chateau Musar White is fermented in French oak barriques (from the forest of Nevers) for 9 months, bottled and blended at the end of its first year, and finally released seven years after the harvest. Cellared well, this wine will gain complexity for decades.

Lemon-yellow, bright and fresh-looking in color, but also showing some reassuring maturity. Dry honey on the nose, dry spices with a controlled richness of fruit on the palate. Complex and dry with sweetness in its DNA before natural acidity lifts the slightly exotic aftertaste on the finish. Lanolin smooth in texture. Not an easy wine to assess and it's not meant to be. But if it's like anything at all, it's like a fine white Rhône.



Decanter

PBT, Decanter, June, 2020



Chateau Musar

WINEMAKERS: Serge Hochar & Tarek Sakr

GRAPES: 60% Obaideh, 40% Merwah

VINE AGE: 60 to 90 years

ALCOHOL: 12.5%

RESIDUAL SUGAR: <2 g/L

PH: 3.4

TOTAL ACIDITY: 6.0 g/L as tartaric acid

TOTAL SULPHUR: 81 mg/L

