

Rouge 2012

CHATEAU MUSAR, BEKAA VALLEY, LEBANON



HARVEST & VINTAGE NOTES

The 2012 harvest could be summarized in one word—interesting. January and February were extremely cold and snowy, April proved fresh and rainy giving a boost for the opening of the buds. In early May, all the vineyards were astonishingly green with many small buds. June was very hot indeed but the vines withstood and flowering occurred with much success. A very hot July followed with 10 days of heat wave with temperatures of 39°C and 40°C - this caused the vines to tire and green leaves turned pale, even yellow in some places, almost as if October was early and causing the harvest to be much smaller than we had initially hoped.

The grapes were mostly harvested by vineyard and rarely by grape variety - Cabernet Sauvignon and Cinsault were first picked during the last week of August from Kefraya vineyards, followed by Carignan and Cabernet Sauvignon from Aana and towards the end of the harvest, the other vineyards of Carignan and Cinsault were picked from there. Fermentation was difficult this year due to different levels of grape maturation. Some vats fermented very slowly with others much faster but in both cases, the results were very promising. This vintage was blended in February 2015 and bottled during the summer of 2015.

A dark burgundy colour, a nose of matured stone fruits, plums and figs with liquorice and spicy notes. It has big developed ripe fruit on the nose and a bold taste profile of juicy, black fruits plus mocha and leather and a beautiful lingering finish.



Chateau Musar

WINEMAKERS: Gaston Hochar & Tarek Sakr

GRAPES: Cinsault, Carignan, and Cabernet Sauvignon

VINE AGE: 20 to 60 years

ALCOHOL: 14.5%

RESIDUAL SUGAR: 6.8 g/L

TOTAL ACIDITY: 6.8 g/L as tartaric acid

PH: 3.5

TOTAL SULPHUR: 25 mg/L

