

# Jeune Blanc 2019

CHATEAU MUSAR, BEKAA VALLEY, LEBANON



## HARVEST & VINTAGE NOTES

The Jeune Blanc was first produced in 2006 with newly planted varieties, expressing vibrant Bekaa Valley fruits. The vines are from Musar's organically certified vineyards and come from 2 different terroirs. Chardonnay and Vermentino are grown on limestone soils, while the Viognier comes from vineyards with silty soils.

The Vermentino—native to Sardinia and Corsica and thus well suited to the Eastern Mediterranean climate—adds citrus, mineral and even marine characters. It is moderate in alcohol and combines well with the rich, buttery, oily Chardonnay and the aromatic Viognier.

The wine is fermented with wild yeasts in stainless steel vats at 66°–77°F (19–21°C). It was later blended, cold-stabilized and bottled during the month of March 2020.

2019 is yellow in color, with a hint of green reflects. It has unique and exotic aromas of green apple and white peaches, with hints of exotic fruit, pineapple, herbal notes and a touch of spices and basil. The palate is round and mellow, very oily, with flavors of green apple and almonds, a presence of basil and a long after taste of vanilla and cream, showing the concentration of the wine due to low yields...



*Chateau Musar*

**WINEMAKERS:** Gaston Hochar & Tarek Sakr

**GRAPES:** 40% Viognier, 30% Vermentino, 30% Chardonnay

**VINE AGE:** 15 to 18 years

**ALCOHOL:** 13%

**RESIDUAL SUGAR:** 3.1 g/L

**PH:** 3.36

**TOTAL ACIDITY:** 3.2 as sulphuric acid; 4.9 g/l as tartaric acid

**TOTAL SULPHUR:** 73 mg/L



**Decanter**

*Decanter, June, 2020*

