



Chateau Musar

HOCHAR PÈRE ET FILS

2019
BEKAA VALLEY, LEBANON



Hochar Père et Fils Red has often been described as the ‘second’ wine of Chateau Musar, as its style does bear some resemblance to the flagship wine but the comparison stops there as its vineyards, blend and ageing places are very different.

VITICULTURE/VINIFICATION

Four years in the making, Hochar Père et Fils Red is a blend of Cinsault, Grenache and Cabernet Sauvignon, sourced from a single vineyard near the Bekaa Valley village of Aana, characterised by deep soils over limestone. At an average age of 30 years old, yields are low from these mature bushvines at 20-30 hl per hectare. The three varietal components are fermented in cement vats, with 6 to 9 months aging in French oak barrels (from the forest of Nevers) before blending and bottling (unfined and unfiltered). As with the Chateau Musar Red, the wines are blended to reflect the character of each vintage. After several years’ maturation in bottle, the wines are released a full four years after the harvest.

TASTING NOTES

The wine has expressions of ripe fruit, firm structure, good natural acidity and excellent aromatics.

TECHNICAL INFORMATION

VARIETALS:	Cinsault, Grenache, Cabernet Sauvignon
ALC:	13.74%
RS:	1.9 g/L
TOTAL ACIDITY:	4.5 g/L
TOTAL SULPHUR	49 mg/L
PH:	3.3

