



Chateau Musar

L'ARACK DE MUSAR

Chateau Musar Arack is made from grape alcohol with an average age of five years. Traditionally, arak is distilled twice, then anis seeds are added in the third distillation. L'arak de Musar is unique in that it is distilled four times with the addition of anis seeds during the 4th distillation. After distillation, it is aged for one year in terracotta amphoras which contribute to its liquorice aroma.

Available in two different bottle sizes:



200ml bottle



750ml bottle

It is customary to add water to arak when serving it as a digestif, but L'Arack de Musar can be enjoyed without water. It is surprisingly smooth, sweet, and very easy to drink. The additional distillation results in a very pure and sophisticated arak.

Grapes: all grape varieties grown at Chateau Musar

Alcohol: 53%

Residual Sugar: 0.0 g/L