



Chateau Musar

# 2015 BLANC

MOUNT LEBANON \* BEKAA VALLEY, LEBANON



Founded in 1930 by Gaston Hochar, knowing about Chateau Musar takes more than a sip or a glassful, however fascinating the taste of that wine might prove to be. To know Chateau Musar takes an understanding of terroir, of natural winemaking, of human nature and of history. All of these factors have a powerful influence over the way Musar’s wine appears in the glass – how it tastes, smells, lives, breathes and changes. The story of Musar’s survival during the Lebanese civil war of 1975 to 1990 is well documented. It was a formative time for wine and for its creator, Serge Hochar, who was only just beginning to trust his grapes (as he famously said) to ‘become what they wanted to be’.

The 2015 vintage is clean and pure with a nervous energy. It is a remarkable example of the indigenous Merwah with its origins in the mountains of Lebanon – it is a rare light skinned grape variety, closely related to Semillon in Bordeaux and gives wines of great ageing potential and finesse.

## VITICULTURE/VINIFICATION

Planted on Mount Lebanon slopes from the village of Bekaata at an altitude of 1,300 to 1,400m. Very little Chateau Musar White 2015 was produced due to severe frosts in the spring. Unfortunately the crop of Merwah suffered a 70% loss, and Musar was not able to produce any Obaideh this year. There were exceptionally cold nights in April with temperatures down to -8°C and in one extreme instance, -12°C, ruining buds already in the process of opening. By early May, there were hectares of blackened vines and the situation looked catastrophic but gradually, green shoots began to emerge from the vines. A single vineyard wine with original ungrafted rootstock. The Merwah was fermented in new oak barrels and aged 9 months on their lees. It was bottled in August 2016 after cold stabilisation, and released after 7 years of ageing.

## TASTING NOTES

Pale gold – pear, lemon zest and apple with a little vanilla on the nose. Notes of lemon, orange with good weight, concentration & texture, tangy acidity with ripe fruit.

## TECHNICAL INFORMATION

VARIETALS:	100% Merwah
ALC:	12%
TOTAL ACIDITY:	4 g/L
TOTAL SULPHUR:	97 mg/L
PH:	3.5
RS:	1.1 g/L

