



Chateau Musar

2016 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'.

VITICULTURE/VINIFICATION

Merwah grapes were fermented and aged in new Nevers oak barrels for 9 months on the lees, and the Obaideh was fermented in stainless steel vats - two different fermentation methods to match the two different grape characteristics. Fermentation temperatures for both ranged between 19-23°C and malo-lactic fermentation went smoothly. It was blended and bottled in the summer of 2017 following cold stabilisation and the vintage released in 2022 after 6 years of ageing.

TASTING NOTES

“The 2016 Chateau Musar White is an extraordinary wine. It's likened by some to a mature dry white Bordeaux and by others to a Manzanilla. I reckon it could pass for old white Rhone or Rioja. The truth is that it's not like anything else at all. Yes, there's that oxidative character, so typical of Musar, but there are also notes of honey, nuts, cream and citrus. It's rich but dry.”

- Jonathan Ray The Spectator Magazine February 2022

TECHNICAL INFORMATION

VARIETALS:	60% Obaideh, 40% Merwah
ALC:	12%
TOTAL ACIDITY:	3.4 g/L
TOTAL SULPHUR:	61 mg/L
PH:	3.39
RS:	0.8 g/L

