

Rouge 2000

CHATEAU MUSAR, BEKAA VALLEY, LEBANON



HARVEST & VINTAGE NOTES

The 2000 vintage of Chateau Musar is a blend of Cabernet Sauvignon, Cinsault & Carignan—approximately 33% of each. It was fermented in cement vats and then aged for one year in French Nevers oak barriques. It was blended and bottled at the end of the third year following the harvest and aged for a further three to four years in the cellars of Chateau Musar at Ghazir, before its release in May 2007.

The 2000 vintage is a serious wine with serious aging potential, but with a very approachable and open style which makes it perfect for drinking now.



Chateau Musar

WINEMAKERS: Serge Hochar,
Gaston Hochar & Tarek Sakr

GRAPES: Cabernet Sauvignon,
Cinsault and Carignan

ALCOHOL: 13.5%

RESIDUAL SUGAR: 2 g/L

PH: 3.87

TOTAL ACIDITY: 3.45 g/L

TOTAL SULPHUR: 38 mg/L



Wine & Spirits

Wine & Spirits, June, 2009

