



Chateau Musar

2014 BLANC

MOUNT LEBANON * BEKAA VALLEY, LEBANON



Chateau Musar was founded in 1930 by Gaston Hochar. In 1959, after studying oenology at the University of Bordeaux, his son Serge became winemaker. The civil war that tore Lebanon apart from 1975 to 1990 did not defeat Chateau Musar; Serge refused to abandon the wine, and lost only the 1976 and 1984 vintages to the war. Owing to his inspiring determination and grand passion for his wines, Serge received the inaugural “Man of the Year Award” from Decanter magazine in 1984.

VITICULTURE/VINIFICATION

Musar notes 2014 as one for the records - the mountains were not covered with winter snow, and dry conditions further compounded by low rainfall through the spring and into summer. The ancient and indigenous Merwah and Obaideh grapes are grown at very high altitude on Mount Lebanon slopes and avoid the higher temperatures found on the Bekaa Valley floor, allowing the harvest to start a little later with Obaideh on 2nd October followed by Merwah picked on 11th October. The Merwah was 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 from 19-23°C and malolactic fermentation went smoothly. It was blended in June 2015, bottled in the August after cold stabilisation and the vintage released in 2021 after 7 years of aging.

TASTING NOTES

Golden-yellow in color with a complex aroma of beeswax, orange peel and a delicate savoury character. Bursting with flavor, ranging from herb-scented runny honey, to ripe peach, banana, fresh almonds and hazelnuts. A full-bodied white despite having fresh acidity and a saline edge which results in an attractive textural balanced wine.

TECHNICAL INFORMATION

VARIETALS:	60% Obaideh, 40% Merwah
ALC:	11%
TOTAL ACIDITY:	3.7 g/L
TOTAL SULPHUR:	27 mg/L
PH:	3.32
RS:	.8 g/L

