



Chateau Musar

2016 ROUGE

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

The 2016 harvest showed without a doubt, that global warming is causing higher annual temperatures and at the same time, successive years of low rainfall have resulted in drier soils. Clearly, these factors may affect maturation of the grapes as well as the wine-making process but for 2016, with the much needed rainfall and almost perfect climatic conditions. Each varietal was fermented with natural yeasts in concrete vats, then aged for 12 months in French oak barrels. After the various fermentations, the quality of the Cabernet was outstanding, with a great depth of fruit and concentration. Cinsault was elegant and silky with an explosion of aromas. As usual, Carignan showed its quality, benefitting from the warm conditions sacrificing yield though in turn, gaining greater concentration. The wine was blended in February 2019 and bottled in July/August of that year.

TASTING NOTES

Deep ruby in color with high viscosity. Red cherries, plums, carob and figs dominate the nose with a hint of eastern spice. Kirsch and plums follow through to the palate with blackcurrant and chocolate. The tannins are velvety soft and this wine has a lot of depth and fruit concentration with a long finish.

TECHNICAL INFORMATION

VARIETALS:	Cinsault, Carignan and Cabernet Sauvignon
ALC:	14%
TOTAL ACIDITY:	4.3 g/L
TOTAL SULPHUR:	127 mg/L
PH:	3.48
RS:	3.2 g/L

