



Chateau Musar

2018 ROSÉ

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.

A delicate, yet complex and age worthy dry wine, Chateau Musar Rosé was originally conceived in 1994 by the late Serge Hochar as a tribute to his love for the great rosés of Champagne.

VITICULTURE/VINIFICATION

Grown at around 1200 metres above sea level, the indigenous and white varietals Obaideh and Merwah are the base and arrived at the winery for vinification in late September, and a small proportion of Cinsault is added in the press. 2018 began with snow covering the mountains and Bekaa Valley, followed by above average rainfall through to April, when temperatures increased. A heatwave on the 25th August drove moisture from the Cinsault and sugar levels rose dramatically, which is highly unusual for this varietal.

The blend of Obaideh, Merwah and Cinsault grapes are barrel fermented and aged for 9 months in 100% new Nevers oak barrels, then rested in tank for 6 months before being bottled in Autumn of 2019.

TASTING NOTES

Pale bright mandarin in color, delicate aroma of raspberries and soft red berry fruits with citrus notes of tangerine and caramelised orange. Hints of vanilla spice from the oak. As the wine evolves in the bottle, its aromatic complexity will develop and enhance further.

TECHNICAL INFORMATION

VARIETALS:	Obaideh, Merwah & Cinsault
ALC:	12.5%
RS:	0.4 G/L
TOTAL ACIDITY:	3.3 G/L
TOTAL SULPHUR:	61 MG/L
PH:	3.28

