



Chateau Musar

2020

JEUNE 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. 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 Jeune range of wines are produced from low-yielding Bekaa Valley vines which are grown at around 1000 metres above sea level. The altitude keeps the average temperature moderate at 25°C/ 77°F, and with hot sunny days and cool nights, the grapes are ripened to perfection. They are harvested from Musar’s organically certified vineyards and vinified in stainless steel to preserve the varietal characteristics.

The Cinsault (from 30 year old vines) and Mourvèdre (from 8 year old vines) underwent ‘direct pressing’ and were fermented in stainless steel vats at temperatures between 18°C and 21°C. Once malolactic fermentation was complete, the wines were left to rest for 3 months, then cold stabilised and bottled in March 2021.

TASTING NOTES

Deep orange-pink color, peach and quince notes with an underlying subtle spice note in the background. Soft red fruit flavosr, as well as stone fruits which compliments the wine’s refreshing and youthful acidity.

TECHNICAL INFORMATION

VARIETALS:	80% Cinsault, 20% Mourvèdre
ALC:	13%
TOTAL ACIDITY:	3.3 g/L
TOTAL SULPHUR:	87 mg/L
PH:	3.41
RS:	4.9 g/L

