

# CHATEAU MUSAR HOCHAR PÈRE ET FILS



Cinsault, Grenache, Carignan and Cabernet Sauvignon. A deep garnet color with aromas of blackberries and bitter cherries with hints of Assam tealeaves and cloves. On the palate there are red berries, Christmas cake spices, coffee beans and tobacco. The result is a wine with ripe fruit, firm structure, good acidity and excellent aromatics. Very much old world in style, with restrained flavors and a dignified dryness. Not too heavy, perfect as a stand alone wine or with most meat dishes. It will benefit from being decanted. Cellared in a steady environment, it will keep for at least a decade. Winemaker notes: "When young, the wines are robust and aromatic, with baked plum, warm earth, leather, thyme and dark chocolate characters. With age they become tannier and spicier." Organic.

Hochar Père et Fils is sourced from a single vineyard planted in the 1940s at 1,000 meters above sea level near the village of Aana in the Bekaa Valley, which is characterized by deep, gravelly soil over a limestone base. Low yields result in concentrated wines and the altitude keeps the average yearly temperature at around 77 ° F. The grapes were fermented between 80 to 86 ° F, with 15-30 days maceration in cement vats, followed by 9 months in French Nevers oak barrels. It was blended in the spring and bottled later on in the same year.

The wines of Chateau Musar are unique expressions from a country with an ancient winemaking culture, as vines have been cultivated from Lebanon's high altitude Bekaa Valley for over 6,000 years. The vineyards of Chateau Musar are located in the Bekaa Valley and in Mount Barouk, around Kefraya and Aana, which is about a two-hour drive from the winery in Ghazir, just north of Beirut. The Bekaa Valley receives an average of 300 days of sunshine annually, and 39–78 inches of rain per year.

The Bekaa has a Mediterranean climate and an altitude of more than 3,000 feet above sea level. The soil is predominately gravelly with a limestone base. The white vines are 100–150 years old, and are located at 4,000 feet above sea level.

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.

Recognition from Michael Broadbent, at the 1979 Bristol Wine Fair, threw Musar into the international spotlight and helped create a cult-like following. Chateau Musar is one of the most written-about and discussed wines in the world today. Every wine of Chateau Musar is produced naturally with a 'non-interventionist' wine making philosophy and the winery was the first in Lebanon to implement organically certified viticulture.

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## Tasting Note:

### CHATEAU MUSAR HOCHAR PÈRE ET FILS

Cinsault, Grenache, Carignan & Cabernet Sauvignon. Aromas of blackberries, bitter cherries, Assam tealeaves & cloves; flavors of cranberries, Christmas spices, coffee & tobacco; ripe & firm; good acidity & excellent aromatics. Organic.

## Shelf Talker:



### CHATEAU MUSAR HOCHAR PÈRE ET FILS

Cinsault, Grenache, Carignan & Cabernet Sauvignon. A deep garnet color with aromas of blackberries & bitter cherries with hints of Assam tealeaves & cloves. Flavors of red berries, Christmas spices, coffee beans & tobacco. Ripe fruit, firm structure, good acidity & excellent aromatics. Old world in style, with restrained flavors & a dignified dryness. Perfect as a stand alone wine or with most meat dishes. Will benefit from decanting. Organic.

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