



CHATEAU MUSAR JEUNE ROSÉ

Cinsault and Mourvedre. A pale, coral hue with aromas of pomegranate, pink grapefruit, rose petals and honeysuckle. The palate has floral notes with hints of mandarin, green apples and rosewater. Light and elegant yet has a rich mouthfeel with good acidity and light tannins. Serve gently chilled as an aperitif - with mezze, grilled tiger prawns or simply a bowl of green olives and roasted almonds. Organic.

The Musar Jeune Rosé is made from low-yielding Bekaa Valley vines which are grown at around 1,000 meters above sea level.

The altitude keeps the average temperature moderate at 25 ° C and with over 300 days of sunshine a year, grapes are ripened to perfection. Unoaked and harvested from organically certified vineyards, all the Musar wines are richly aromatic with vibrant fruit flavors. Racked within 12 hours after its arrival at the winery, the Cinsault (harvested early September) and Mourvedre (harvested late Sept./early October) were fermented separately in stainless steel vats with a temperature range between 18 and 21 degrees Celsius. Following malolactic fermentation, the wines were left to rest for 3 months, blended, cold-stabilized and bottled in January.

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 JEUNE ROSÉ

Cinsault & Mourvedre. Aromas of pomegranate, pink grapefruit, rose petals & honeysuckle; flavors of mandarin, green apples & rosewater with floral notes; elegant with rich mouthfeel; good acidity & light tannins. Organic.

Shelf Talker:

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