

CHATEAU MUSAR ROSÉ 2016



From ancient indigenous varieties Merwah and Obaideh as a base with a small proportion of red Cinsault (3%). A very pale salmon color which belies the complex aromas and flavors within; hints of spice, rosewater, citrus and a little red fruit lead to flavors of quince, almond and subtle vanilla from the oak aging. Vibrant acidity that balances the unexpected richness and complexity. The wine has a textural weight and body that finishes with a saline minerality. An ideal aperitif, though also suited to seafood, charcuterie and washed-rind cheeses. Organic.

Just as in Champagne, a small amount of red wine is blended with white to create this delicate, yet complex and age-worthy, still rosé wine. The 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.

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 ROSÉ 2016

Ancient indigenous varieties Merwah & Obaideh with red Cinsault. Complex aromas of spice, rosewater, citrus & red fruit; flavors of quince, almond & subtle vanilla; vibrant acidity balances the richness & complexity; finishes with saline minerality. Organic.

Shelf Talker:

CHATEAU MUSAR ROSÉ 2016



From ancient indigenous varieties Merwah & Obaideh with a small proportion of red Cinsault. A very pale salmon color. Complex aromas of spice, rosewater, citrus & a little red fruit lead to flavors of quince, almond & subtle vanilla from the oak aging. Vibrant acidity that balances the unexpected richness & complexity. A textural weight & body that finishes with a saline minerality. An ideal aperitif. Also suited to seafood, charcuterie & washed-rind cheeses. Organic.

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